

THE
HOUSE-KEEPER'S *Pocket-Book* ;
And Compleat
FAMILY COOK.

CONTAINING

Above Seven Hundred Curious and
Uncommon RECEIPTS, in

COOKERY,	PICKLING,
PASTRY,	CANDYING,
PRESERVING,	COLLARING, &c.

With plain and easy

INSTRUCTIONS for preparing and dressing
every Thing suitable for an Elegant Entertainment, from
Two Dishes to Five or Ten, &c. And Directions for
ranging them in their proper Order.

To which is prefix'd,

Such a copious and useful Bill of Fare of all manner of
Provisions in Season for every Month of the Year, that
no Person need be at a Loss to provide an agreeable Va-
riety of Dishes, at a moderate Expence.

By Mrs. SARAH HARRISON, of *Devonshire*.

The THIRD EDITION, Corrected and Improv'd, with the Addi-
tion of Four Hundred *Genuine* Receipts, sent to the Author by several
worthy Persons.

D U B L I N :

Printed by S. POWELL,

For EDWARD EXSHAW, at the *Bible* on *Cork-bill*,
over-against the *Old-Exchange*, M DCC XXXVIII.

House-Elizabet

1851

FAMILY COOK



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THE P R E F A C E.

HOW lightly soever Men esteem those Feminine Arts of Government which are practised in the Regulation of an Household, I may venture to assert, that they are of much more intrinsick Value than some admired Branches of Literature; for, to say the Truth, what can be really of greater Use, than, by Prudence, and good Management, to supply a Family with all Things that are convenient, from a Fortune, which, without such Care, would scarce afford common Necessaries? Certainly no Art whatsoever, relating to terrestrial Things, ought to claim a Preference to that which makes Life easy.

When the wisest, and most eloquent, have said all they can, it will be found a Thing impossible to persuade Men out of the moderate and reasonable Gratifications of their Appetites; a good Dinner will ever be preferable to a bad one, and there are but few Philosophers, now a-days, to be found, who are so abstemious, and so mortified to the World, as to prefer a Dish of Roots, or a simple Mutton-Chop, to a well-dress'd and elegant Entertainment. But as it is not every one's Fortune to have a large and plentiful Estate, altho' at the same time they want not a Delicacy of Genius fitted for the Use of it; so that Species of Oeconomy called Housewifery comes naturally in here, inasmuch as it teaches

The P R E F A C E.

how to supply the Deficiency of Wealth, by dressing and disposing all Things in the most elegant Manner.

As this was the main End proposed in the compiling this Collection, so, without Falshood or Vanity, it may be averred, that nothing hitherto published can, in that Respect, be near so useful; for, in the first Place, the Receipts are excellent in their Kind, tho', at the same Time, all possible Care has been taken in general, to single out the least expensive, and the least embarrass'd: A few good Ingredients make the best Dishes, and a Crowd of rich Things are apter to satiate, than to please the Palates of those who have the nicest Taste.

Again, the Bill of Fare is a new and admirable Contrivance, to supply, at one View, the frugal Mistress of a Family with a perfect Knowledge of every Thing that is in Season; so that she has nothing more to do than to select what is fittest for the Table; and the Receipts at first Sight direct how, and in what manner, it may be dress'd, so as to give the greatest Satisfaction.

The Country is the Place, where, generally, Works of this Nature are best received: I have therefore added an Appendix of the most efficacious Prescriptions, from the most admir'd and applauded of the Faculty. Where People live at a great Distance from large Towns, Things of this Nature are, I am sensible, highly useful; and I dare be answerable for their Safety: So that I humbly hope this Collection, in the Form it now appears, will be deem'd A Compleat System of good Housewifery, allow'd by all impartial and unprejudic'd Readers to answer, in all Respects, to the Title which it bears, and, considering the easy Price of it, be an acceptable Service to the Publick.



TO THE
HOUSE-WIVES
IN
GREAT-BRITAIN.

LADIES,

SINCE my first Endeavours in this Way, (imperfect as they were) through your Indulgence, have met with a very favourable Reception from the Publick, I thought my self oblig'd in Gratitude, to revise the former Impression of this Work, to digest it in some better and more regular Method, and to improve it, as far as in me lay, by procuring a large Number of new, useful, and scarce Receipts, such as never appear'd in any Collection before, and were to be met with no where but in the Closets of the Curious.

In order, therefore, to prosecute this my Design with the better Success, and to render this Compilement equal, at least, if not preferable to any other hitherto extant, tho' held up at a much higher Price; I have not only consulted all my Female Friends and Acquaintance, who have distinguish'd themselves by their good OEconomy, and have acted for many Years in the Capacity of House-keepers in private Families; but have made my Application likewise to some particular Gentlemen of indisputable Judgment, who make the Art of Cookery in general their daily Study and publick Employment. And

DEDICATION.

since I have had the Happiness of their friendly Advice and Assistance join'd to my own long Experience, I flatter my self that the following Sheets will be look'd upon as *A Compleat System of a House-keeper's Duty*; and that the Bills of Fare which I have here given you by way of Introduction, are so artfully contriv'd, so useful, and so copious, that they will never be surpass'd by any future Author on this Topick.

Give me Leave, LADIES, further to assure you, that throughout the various Instructions here laid down for the Preparation of the most fashionable Dishes, I have made it my peculiar Care and Study to recommend such Ingredients, as, tho' highly agreeable, might be purchased at a moderate Expence, and to render, as far as the Nature of the Thing would bear, an Elegance in Eating no ways inconsistent with Frugality and good Conduct.

To conclude, and that I may not trespass too far on your Patience and good Nature, or take up too much of your Time from the more important Affairs of your Families, I hereby ingenuously acknowledge, that I have exerted all the Art and Industry I can boast of, in the Completion of this POCKET-BOOK, compil'd for your Service, and intended as your Daily Remembrancer; and that I am not conscious to my self of having omitted one Article of any real Importance to be further known; and therefore, such as it now appears to be, I freely submit it to the Censure or Approbation of the candid and impartial Reader. I am, with all due Submission and Respect,

LADIES,

Your most humble,

and obedient Servant,

SARAH HARRISON.



THE
HOUSE-KEEPER'S
Pocket-Book.

CHAP. I.

General Directions for small Families ; shewing what Things ought to be kept always in the House for Kitchen Use ; as also, the several Sorts of Provisions which may be had in the Month of January, and how to serve them in the most elegant Manner.

AS I have been prevail'd on to print the following Receipts, I thought it necessary to acquaint the Reader with the Design of the Undertaking, which is to inform such House-keepers as are not in the higher Rank of Fortune, how to eat, or entertain Company in the most elegant manner at a reasonable Expence.

I have experienc'd in my own House-keeping, that to buy Things at the first Hand, is to save at least one third of the Expence: And by living in the Country remote from a Market Town: I found

found it so; where I could not always procure such good Things as I would, tho' I was at the Trouble of sending a Man and Horse for them; and when I was in *London* the Case was much the same, if I sent for Spices, or Things of the like Nature to the Chandlers Shop, by little and little. I therefore advise you to lay in a Store of Spices, bought at some noted reputable Grocers, as Nutmegs, Cloves, Mace, Cinnamon, Ginger, Jamaica Pepper, Black Pepper, and Long Pepper, that you may have every one ready at Hand; and for the Sweet Herbs, you should always have them dry by you, kept in Paper Bags from the Dust; such as Red Sage, Thyme, Sweet-Marjoram, Mint, Pennyroyal, or all such others as you may want to season any Dish you are about to prepare; neither ought you to be without Shallots, Onions, and such like; besides Orange and Lemon Peel dried, Capers, Pickled Walnuts, Pickled Cucumbers, Cucumbers in Mango, Anchovies, Olives, Pickled Mushrooms, or Mushrooms dry'd and powder'd, or Kitchup, or Mushroom Juice, or Mushroom Kitchup; but if you have a Garden, then most of the Sweet Herbs may be gather'd at any Time, except the Mint or the Pot Sweet Marjoram, which last are not good in cold Weather.

When you are provided with these Things, you may attempt any of the following Dishes; for I suppose that you have Currants, Raisons, and Sugars at Home. Remember that good *Lisbon* Sugar is better for your Cookery than Loaf-Sugar: The latter is only useful to grate over Puddings or Tarts.

The next Articles to be consider'd, are, the several Seasons of Fish, Flesh, Fowl, Roots, Herbs, and Fruits, that we may not be at a Loss how to provide a Dinner upon any emergent Occasion; and as our Memories may sometimes be deficient, I made the following Memorandums in my Pocket-Book,

Book, which I am of Opinion will be of daily Service to every House-keeper.

It is to be observed by the Way, that in all Dinners, if they consist only of two Dishes, one should be Boil'd and the other Roasted or Baked; and likewise, that in every Entertainment, the Boil'd Meats should come first.

C H A P. II.

In JANUARY we may have the following Dishes for the first COURSE.

HAM and Chickens, with Savoys or Cabbages, and Carrots, if you please; the Carrots to be cut in Rings, and laid nearly with the Greens in a small Dish by themselves, except a few to garnish the Ham and Chickens. The Ham should have the Skin pull'd off, and then be strew'd with Rasplings of Crusts of Bread, which should be harden'd either with a red hot Iron, or put a short time into an Oven.

Bacon, about three or four Pound, boil'd in one Piece, with Chickens and Greens as before, but to be served all in one Dish.

Pickled Pork, done the same as the Bacon, and served in the same manner. *Note*, two young Cockerels, or three good Chickens, will be enough for such a Dish, and may be depended upon at this Season as fine Eating: You may know when a Cock is young, by his having short blunt Spurs, and always chuse the Fowls with white Legs.

Calve's-Head, with Bacon and Greens, or boil'd and hash'd with Oysters, or several other Ways, as directed in the following Receipt. If 'tis a Calve's Head, dress'd only plain with Bacon and Sprouts, let your Bacon be boil'd in one Piece, and serve all in the same Dish, except the Tongue, which should be

be slit lengthways, and laid in the middle of a Plate, surrounded with the Brains, which should be boil'd in a Cloth with some Leaves of Red-Sage and Parsley; and then chop them together, and mix them with mull'd Butter and Vinegar.

Knuckle of Veal, Bacon and Sprouts, or Savoy's, to be served all in one Dish.

Leg of Pork boil'd, with Turnips and a Pease-Pudding: Put your Turnips, mash'd or gently squeezed, on each Side your Pork, by way of Garnish; but if you have any Greens boil'd, then let them serve as Garnish to your Pork, and put your Turnips in a Plate, and your Pease-Pudding in another.

Leg of Lamb and Spinage, the Lamb must be flour'd well, and put in a Cloth to boil, and the Spinage should be stew'd in a Sauce-pan by itself, and may be laid on each Side the Lamb in the same Dish, unless you fry the Loin of Lamb in Steaks, and lay them round the Leg; then serve your Spinage in a Plate by itself, and some Gravy in a China Bason for the fry'd Lamb.

Brisket of Beef stew'd, with rich Sauce. See the Receipt.

Ache-bone of Beef, salted and boil'd with Greens and Roots, the Roots and Greens to be served in a Plate by themselves, except a few for garnishing the Beef.

Rump of Beef boil'd with Greens and Roots, to be served as the foregoing.

Leg of Mutton boil'd with Turnips, or with Oyster-Sauce; serve the Turnips mash'd on each Side the Mutton, or just press'd and butter'd in a Saucer; the Oyster Sauce to be pour'd over the Mutton.

Stew'd Beef, Carrots, Turnips, Sallery and Leeks, &c. to be served with toasted Bread, cut in Dice.

Neck of Mutton and Broth or Soup. See the Receipt.

Neck of Veal boil'd with Rice. See the Receipt.

Ox Cheek stew'd, to be served with toasted Bread, cut in Dice.

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Goose, salted and boil'd with Carrots, and Cabbage, or Savoys, the Greens and Roots all to be in the Dish with it.

Leg of Mutton, salted and boil'd with Roots and Greens, garnish'd with a few of the Greens and Roots, but the Greens to be in a small Dish or Plate.

Chine of Pork, salted and boil'd with Greens and Roots, to be served all in one Dish; and if you have a Turkey, roast it, and bring it on the Table at the same time, or roasted Fowls, if you have no Turkey, with Gravy Sauce, or boil'd Onions butter'd.

Pullets boil'd with Oyster-Sauce, all in the same Dish, garnish'd with sliced Lemon. See Oyster-Sauce.

Pullets boil'd with Rice, butter'd, in one Dish, served with Slices of Lemon for garnish, and Slices of red Beet-Roots.

Neats Tongue and Udder, with Greens and Roots, the Tongue, when it is strip'd of the Skin after it is boil'd enough, may be served with the boil'd Udder, and garnish'd with a few of the Herbs and Roots, the rest must be served in a small Dish or Plate.

Fricassée of Lamb. See the Manner to make it either White or Brown.

Scots Scollops. See the Way.

Hare stew'd. See the Way.

Breast of Veal ragou'd, with Mushrooms. See the Sauce, to be served all in one Dish.

Brace of Carp stew'd. See the Receipt.

Tench stew'd. See the Receipt for stewing Carp.

Turbot boil'd; this is a grand Dish, and ought to have fry'd Flounders, or Plaise with it, or fry'd Smelts or Gudgeons about it, if they can be had, and Sauce pour'd over them of Butter, Shrimps, and Anchovies; or if Shrimps can't be had, some Oysters may supply their place, or else Mushrooms, garnish'd with Slices of Lemon, or Orange, with red Beet Roots boil'd; and have a good Quantity of Sauce in China Basons or Silver Cups. See the Receipt.

Soles

Soles stew'd. These are stew'd like Carp; serve them garnish'd with Lemon slic'd, red Beet Roots sliced and fry'd, Bread cut in pieces as long as one's Finger.

Cod boil'd or Cod's-Head, to be served to the Table like a Turbot, with a surveture of fry'd Fish, and Oysters, and Mushrooms. See the Receipt.

Flounders and Plaise. Boil the Flounders in Salt and Water, over a quick Fire, and fry the Plaise with hot Lard, or good Dripping; letting the Liquor in your Pan be very hot before you put in your Fish, and let your Fish be first well dry'd and flour'd; keep a quick Fire to your Fish, and when they have drain'd in a Cullender before the Fire, place them handsomely in a Dish, and pour over them a Sauce of Butter, Shrimps, Anchovies, Oysters, or such like; and the same Sauce in a Bason, garnish'd with Lemon, or Orange sliced, and red Beet Roots; but see the Receipt.

Thornback or Scate. This Fish is to be boil'd and served with Anchovies and Butter, with some Shrimps, or Oysters in the Sauce, if they can be had, or else Mushrooms; as you may see in the Sauce for Fish.

Chub stew'd. This is a River Fish, like a Carp, and should be stew'd like a Carp or Tench, and eats as well as either.

Puddings, there are several Sorts, (see the Receipts) as well as Pyes for this Month, but the Puddings must always come with the first Course.

Pancakes ought always to come with the first Course, and Fritters. See the Receipt.

Christmas or Minced Pyes, are generally brought in with the first Course. See the Receipt.

Pease Soup. See the Receipt; to be served with a French Role in the Middle, and garnish'd about the Edges of the Dish with little Spots of Spinage.

Gravy Soup. See the Receipt. Serve this with a French Role in the Middle, or a Pullet in the room

of the Role, and garnish with some Spots of Spinage round the Edges of the Dish, or else Gratings of Crufts of Bread.

Herb Soup. See the Receipt.

Fish Soup. See the Receipt.

Eggs dress'd, in several sorts of Amlets. See the Receipt.

Broil'd or boil'd Whitings, may be served as a first Course, with Oyfter or Shrimp Sauce. See the Receipt.

Scots Scollops. See the Receipt.

Boil'd Squab Pidgeons, if you can get them, make a dear Dish, but very elegant, with Bacon, and Herbs and Roots. See the Receipt.

The Herbs for boiling in January.

<i>Spinage,</i>		<i>Sprouts of Cabbages,</i>
<i>Savoys,</i>		<i>Coleworts.</i>
<i>Cabbages,</i>		

Roots for boiling in January.

<i>Red-Beets,</i>		<i>Parsnips,</i>
<i>Carrots,</i>		<i>Horse-Redish,</i>
<i>Onions,</i>		<i>Potatoes.</i>
<i>Turnips,</i>		

Herbs, &c. for the Pot.

Leeks, White-beet Chards, or White-beet Leaves, Thyme, Winter-Savory, Sage, Parsley, Sallery, Endive.

Dishes for the second COURSE.

A Piece of Beef roasted, with Greens, to be garnish'd with some of them, and the rest to be put into a Plate or little Dish, and some Horse-redish scraped about the Edges of the Dish.

A Fore Quarter of Lamb roasted, to be garnish'd with red Beet Roots sliced, or Lemon, or Orange; Sallad in another Dish or Plate.

Shoulder of Mutton roasted, with a Farce of Oyfters, or Oyfter-sauce; strip off the Skin when 'tis near enough, and powder it with beaten Spice, some

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Powder

Powder of sweet Herbs, and grated Crusts of Bread. See more in the Receipt, but serve it with slices of Lemon or Orange; but this is properly to be served as a second Dish, where a Buttock of Beef, or some other large Dish boil'd, has been first brought to the Table, and where there is a good many Company unexpectedly come in, and Fowls cannot be had, or have not been kill'd a Day before-hand; for Fowls are tough, tho' never so young, if they are drest the same Day they are kill'd.

Fillet of Veal stuff'd and roasted; to be garnish'd with sliced Lemon, and served with some Butter melted in a China Bason.

● *Goose roasted*, served with a little Claret pour'd through the Body into the Dish, and Apple-sauce on a Plate.

Turkey roasted, with Pudding in the Crop, and Gravy Sauce, garnish'd with slices of Lemon, or pickled red Beet Roots. See the Receipt.

Hare roasted, with a Pudding in its Belly, to be served with Gravy-sauce in the Dish, and garnish'd with Lemon or Orange sliced; have some Claret or Venison-sauce, in a China Bason. See the Receipt.

Capons roasted, with Sausages and Gravy-sauce in the Dish, garnish'd with Lemon sliced.

Pullets with Eggs. To be served with Gravy-sauce in the Dish, and hard Eggs, chopp'd and butter'd in a Plate.

Partridges, three or four in a Dish, with Gravy, garnish'd with slic'd Lemon, and some Pap-sauce in a Plate. See the Receipt.

Woodcocks, three or four in a Dish, upon small Toasts of Bread, some Gravy in a China Bason, the Garnish sliced Lemon.

Wild Ducks, or *Widgeons* or *Easterlings*, two or three in a Dish, roasted with Seasoning in their Bellies, and served with Gravy and Claret in the Dish, and garnish'd with slices of Lemon; have some butter'd Onions on a Plate.

Teal,

Teal, Three or four to be served as the Wild Ducks.

A Wild Duck with six Snipes, or a dozen of Larks.

Joal of Sturgeon pickled.

Neck, Loin, or Breast of Veal, roasted and garnish'd with sliced Lemon.

Chine of Mutton roasted, with Gravy in the Dish, and garnish'd with Lemon sliced; bring a Plate of Pickles with this to the Table.

Chickens roasted, with Asparagus; the Asparagus to be served in a Dish by themselves, with plain Butter over them, and the Chickens garnish'd with Lemon sliced, and Gravy in the Dish.

Loin of Mutton and Oyster-sauce, to be served in the same Dish, with butter'd Onions on a Plate, or Pickles.

Pig roasted; to be served with Gravy in the Dish, or White Wine, Water and Salt warm'd for the Sauce; and the Pig having its Head first cut off, must be divided only. Curran-sauce is not in Fashion.

Lamb-pye, and other Pyes of the like Nature.

Calve's Head roasted. See the Receipt.

Hog's Head roasted. To be served with a little warm Claret and Water in the Dish, and Apple-sauce in a Plate.

Hog's Hearstlet roasted, with Spices and sweet Herbs, to be served with Claret and Water in the Dish, and Apple-sauce in a Plate.

Calve's-pluck roasted. To be served with a garnish of Lemon.

Hind Loin of Pork roasted, to be served with Claret and Water in the Dish, and Apple-sauce in a Plate.

Hot butter'd Apple-pye.

Inter-Messes, or odd Dishes for small Families, now in Season.

Pig's-pettitoes boil'd, the Feet slit, and the other parts belonging minc'd, and served with Butter melted, and a little Vinegar and Lemon Juice.

Calve's Liver roasted, and stuff'd with the same mixture as we put in the Belly of an Hare; to be served

ved with Gravy, and garnish'd with sliced Lemon or red Beet-roots.

Ox Heart roasted, with the same Pudding in it as in the Hare's Belly; roast this either larded with fat Bacon, or cover'd with Veal Caul: serve it with Gravy-sauce as you do a Hare, and garnish with sliced Lemon.

Fricassee of Tripe, white. See the Receipt.

Fricassee of Tripe, brown. See the Receipt.

Fry'd Tripe, in Batter made of Flower, Water, and a little Salt; serve it with Butter and Mustard.

Fricassee of young tame Rabbits, either with white or brown-sauce; to be served with garnish of sliced Lemon and fry'd Parsley.

Hog's Liver, Crow and Sweetbread fry'd, with Pepper, Salt, and red Sage cut small; to be served with Butter and Mustard, and garnish'd with fry'd Parsley and sliced Lemon.

Veal minced. To be served on fry'd or toasted Sippets of Bread, and garnish'd with Lemon.

Harshes of Mutton, Lamb, Veal, or Beef, in various Ways. See the Receipts; to be served with Pickles for garnish.

Calve's Liver and Bacon fry'd. To be served with some Gravy and Butter, with a little Orange or Lemon Juice, and garnish'd with sliced Lemon.

Sweetbreads and Kidneys fry'd, either of Mutton or Beef, with Mushrooms, and served with a brown Ragout-sauce, garnish'd with fry'd Parsley and slices of Lemon.

Veal Sweetbreads ragou'd. To be garnish'd with sliced Lemon.

Salmigundy, is made of minced Veal or Lamb, or Chicken, or Turkey, cut very small, with some Lemon Peel chopp'd, some Apples chop'd, and some Onions, where 'tis liked; heap this in a Plate, and serve it with Anchovies, Capers, and Olives. This is generally eaten with Oil, Vinegar and Mustard.

Spinage stew'd, and served on Toasts of Bread, with poach'd Eggs upon it, garnish'd with sliced Lemon.

Collar'd Beef, to be served in slices.

Potted Beef, to be served in slices.

Tarts and Cheesecakes.

DESSERT.

Pears, Apples, Chesnuts, French-plumbs, Turkey Figs, unless you have Sweet-meats.

CHAP. III.

Of the Dishes for the Month of FEBRUARY.

First COURSE.

S*oups of Gravy*, of Fish, and of Herbs; to be served with a French Role in the middle for Fish, or Herb Soup, and a Wild Duck or Teal in the middle of the Gravy Soup.

Hen Turkey boil'd with Oyster-sauce, to be garnish'd with Lemon sliced.

Turbot boil'd with Shrimps and Oysters, garnish'd with sliced Lemon.

Beef Marrow Bones, and black Hog's Puddings.
Marrow Puddings.

Chine of Mutton with Caper-sauce.

Stew'd Tench. See the Receipt for stew'd Carp.

Stew'd Carp, with Wine and Gravy, to be garnish'd with sliced Lemon.

Spring Pye.

Eels Spitchcock, roll'd in Crumbs of Bread, with sweet Herbs and Spices.

Scots Collops, with a Kidney of Veal, roasted and served with forced-meat Balls, slices of Bacon fry'd, and garnish'd with Lemon sliced.

Pike, or Jack roasted with a Pudding in the Belly, as the Receipt directs, to be garnish'd with sliced Lemon and fry'd Oysters.

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Plaice and Flounders, fry'd and boil'd Whittings, with Oyster-sauce, garnish'd with sliced Lemon.

Whittings broil'd, and Pickerels boil'd, with Shrimp-sauce, garnish'd with sliced Lemon.

Cod's-Head, with Oyster and Shrimp-sauce.

Salt-fish, and Eggs or Parsnips.

Ham of Bacon, with Chickens and Herbs, such as Sprouts, Brocoly, or Lupines.

Second COURSE.

Squab Pidgeons roasted.

Chickens roasted with Asparagus.

Partridges roasted with Moonshine, or Pap-sauce, garnish'd with Lemon.

Quails roasted. To be served as the Partridges.

Neats Tongue and Udder roasted, with Venison-sauce.

Young Rabbits fricassée'd, garnish'd with sliced Lemon or Orange.

Young Rabbits roasted, garnish'd with Lemon.

Turkey, garnish'd with Lemon, and strew'd with grated Loaf-sugar.

Trotters. To be served up as a Tanzey.

Fry'd Sole, with a garnish of Lemon.

Lobsters.

Sturgeon.

Tarts and Cheesecakes.

Pear-pye and Cream.

Apple-pye hot and butter'd.

C H A P. IV.

Of Dishes in the Month of MARCH.

First COURSE.

F*ish of all sorts*, boil'd and fry'd in a Dish, to be served with Lemon sliced, and the sauce in a Basin.

Soup, either of Gravy, Herbs, or Fish.

Ham and Chickens, or Pidgeons.

Pole of Ling, served with Butter and Mustard.

Salt Fish and Eggs, or with Parsnips. The butter'd Eggs must be pour'd over the Fish, and the Parsnips butter'd in a Plate.

Neats Tongue and Udder, with Greens and Roots; the last to be in a Plate with Butter, only a few by way of garnish about the Meat.

Veal stew'd, and served with a brown Sauce.

Battalia Pye.

Beef Marrow-bones, and Hogs Puddings, with Marrow Puddings.

Mullets boil'd, with Shrimp or Oyster Sauce, garnish'd with Lemon.

Carps stew'd.

Tench stew'd.

Tench boil'd, with Oyster or Shrimp Sauce, garnish'd with Lemon.

Knuckle of Veal boil'd, with Bacon and Greens.

Ache-bone of Beef boil'd, with Greens and Michaelmas Carrots.

Turbot.

Dishes for the second COURSE, in this Month.

Chickens roasted, with Asparagus.

Ducklings roasted, with Gravy Sauce, and garnish'd with Lemon.

Puffs, made of Currans, Marrow, Yolks of hard Eggs, Apples shred small, Sugar and Spice, fry'd in Puff-paste.

Ruffs and Reeves roasted. To be served with Gravy Sauce, garnish'd with Lemon.

Pike Barbecued, with Shrimp or Oyster-sauce.

Skirret-pye.

Pear Tarts, with Cream.

Salmigundy.

DESSERT.

Apples, Pears, China Oranges, Turkey Figs dry'd Grapes, French Plumbs, Almonds and Raisons, Jellies, Shrewsbury Cakes, &c. CHAP.

C H A P. V.

Provisions for the First COURSE in APRIL.

Mackerel, with Gooseberry Sauce. But this is a dear Dish.

Carp stew'd, with Smelts fry'd about them.

Tench boil'd, served with Butter melted and Anchovies, with Shrimps.

Ham and Chickens, with Brocoli.

Pidgeons boil'd, with Bacon and Spinage.

Calve's Head boil'd, with Bacon and Spinage.

Knuckle of Veal boil'd, with Bacon and Spinage, or Brocoli; the Brocoli to be laid in a Cullender Dish.

Lumber Pye.

Chine of Veal, served with Spinage, and garnish'd with Lemon.

Stew'd Beef, or Beef Alamode.

Fricassee of young Rabbits.

Scots Collops as before, garnish'd with Lemon.

Fricassee of Chickens, either White or Brown, garnish'd with Lemon.

Beef boil'd, with Greens and young Carrots.

Leg of Lamb, with Spinage stew'd.

Neck of Veal boil'd with Rice.

Veal or Lamb Pye.

For the second COURSE in this Month.

Ducklings roasted, with Gravy-sauce or green-sauce, and garnish'd with Lemon sliced.

Green Geese roasted, with Gravy-sauce or green-sauce, and garnish'd with Lemon sliced.

Butter'd Sea-crabs. To be served in their Shells.

Roasted Lobsters.

Lobsters and Prawns.

Cray Fish.

Lamb roasted, and Cucumbers, or Kidney Beans. But both the last are very dear.

Pickled

Pickled Salmon.

Pickled Herrings.

Chickens and Asparagus. Of the last there are some forced, but for the most Part, we have natural Grass.

March Pane.

Marienated Fish.

Butter'd Apple Pye hot.

Tarts, Cheesecakes, and Custards.

D E S E R T.

Nonpareil Apples, Pearmaines, Russet Pippins, Bonchretien Pears, &c.

Cherries may be had, and Raspberries, at Mr. Whitmil's at Hoxton, as Extraordinaries.

C H A P. VI.

Of the Provisions for the Month of MAY.

Dishes for the first COURSE.

B O I L ' D Beef, with Roots and Spinage, or Parsnips; there may be some Brocoli.

Boil'd Leg of Mutton, with Roots and Greens, each to be garnish'd with Carrots sliced.

Boil'd Neck of Veal, with Greens and Roots.

Foal of Salmon boil'd, with fry'd Smelts, and served with Anchovy Sauce, and garnish'd with Lemon sliced.

Chicken Pye.

Calve's Head, drest in a grand Manner.

Chine of Mutton, garnish'd with Capers.

Roasted Fowls a-la-Daube, or forced.

Roasted or boil'd Neats Tongues and Udder, with Brocoli, or Lupines; and perhaps there may be some Colly-flowers, or young Cabbages.

Breast of Veal ragon'd, garnish'd with Lemon.

Mackerel, with Goosberry Sauce.

Stew'd

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Stew'd Carp.

Stew'd Tench.

Boil'd Puddings, to be served with their proper Sauce.

Beans and Bacon.

Second COURSE.

Turky-pouts roasted; and you may lard them and serve them with Moonshine, or Pap-sauce.

Pease are now Rarities, serve them hot with Butter or Gravy.

Quails roasted, garnish'd with Lemon.

Prawns or Gray Fish.

Collard Eels.

Haunch of Venison roasted, with its Sauces of several sorts.

Leveret roasted, with Venison Sauce.

Fawn roasted, with Vinegar Sauce.

Quarter of Kid roasted, with Venison Sauce.

Curran Fritters, with grated Loaf Sugar over them.

Roasted Lobsters.

Young Ducks roasted, with Gravy Sauce or green Sauce.

Green Geese, with Gravy Sauce or green Sauce.

Asparagus upon Toasts.

Tarts, Custards, and Cheesecakes.

D E S E R T.

Apples, Strawberries, and some Cherries.

C H A P. VII.

Of the Provision for J U N E.

First COURSE.

HAM and Chickens, with Cabbage or Collyflowers.

Marrow-puddings, and Marrow Bones of Beef.

Haunch

Haunch of Venison, salted and boil'd, with Colly-flowers, or Cabbages and Turnips.

Shoulder of Mutton, and Kidney Beans.

Stew'd Carp.

Stew'd Tench.

Lamb boil'd, with Colly-flowers or Cabbages.

Roasted Pike, or *Barbet*, with a Pudding in the Belly, to be served with a Sauce of Butter, Gravy and White Wine, Anchovy, and Shrimps.

Humble Pye.

Lamb Stones ragon'd, with Sweetbread, garnish'd with Lemon.

Dish of Mulletts boil'd.

Stew'd Soles, garnish'd with Smelts fry'd, and fry'd Bread Sippets.

Mackerel boil'd.

Beans and Bacon.

Breast of Veal ragon'd, garnish'd with Lemon sliced.

Trouts boil'd, and served with Anchovy Sauce.

Fowl of Salmon boil'd, served with Lobster Sauce, garnish'd with fry'd Smelts, Lemon sliced, fry'd Sippets, and Horse Radish scraped.

A Fricassee of Rabbits, or Chickens.

Venison Pastey.

A piece of Beef boil'd, with Colly-flowers.

Pig roasted.

Haunch of Venison, salted and boil'd with Colly-flowers and Turnips.

Pidgeons boil'd, with Bacon, Colly-flowers, and young Carrots, served in one Dish.

Second COURSE.

Pheasant Pouts, served with Gravy-sauce.

Turky-pouts, served the same as the Pheasant; and there may be some Moonshine, or Pap-sauce; both may be garnish'd with Lemon sliced, or sifted Rasps of Bread on the Edge of the Dish.

Young Ducks roasted, with green-sauce, or Gravy-sauce.

Fawn

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Fawn roasted, with Venison-sauce.

Lobsters.

Prauns or Cray-fish.

Young Rabbits roasted, gardish'd with Lemon sliced.

A Fowl of Sturgeon.

Quails roasted; to be served as the Pheasants.

Fry'd Soles; to be served with a Sauce of Butter, Anchovoies, White Wine, Spice, Gravy and Shrimps; you may garnish with Lemon sliced, and Horse-Radish scrap'd.

Spitchcock Eels, served with Anchovy-sauce, garnish'd with Lemon sliced.

Collar'd Eels.

Collar'd Pig.

Creams and Jellies of several sorts.

Leveret roasted, with Venison-sauce.

Butter'd Crabs.

Custards.

Tarts and Cheescakes.

Sullibubs.

Pease, either toss'd up with Gravy or Butter.

A Chine of Salmon, fry'd with Anchovy-sauce, garnish'd with Lemon.

Skirrets boil'd; to be served with Sack, Butter and Sugar, and garnish'd with Lemon.

D E S E R T.

Cherries, Strawberries, Junetin Apples, Currans, Musculine Abricots, Junetin Pears, some early Figs.

C H A P. VIII.

Containing the Provisions for J U L Y.

First COURSE.

Fresh Salmon boil'd, with Shrimp and Anchovy-sauce. To be served with a Garnish of Lemon sliced, and Horse-radish.

Trouts

Trouts boil'd, and served with butter'd Lobsters.

Grand Sallad.

Carp stew'd, with a Garnish of Spitchcock Eels and Lemon sliced, and a Bason with Anchovy-sauce.

Tench stew'd, and served as the Carp.

Pike, or Barbel, roasted, with a Pudding in the belly, served with Gravy-sauce and garnish'd with Lemon.

Ham and Chickens, with Colly-flowers or Cabbages.

Beef boil'd, with Colly-flower or Cabbage. *Note.* Never squeeze your Cabbage, but let it drain only ; then cut it and toss it up with thick Butter.

Chine of Veal.

Pig.

Puddings boil'd, of several sorts.

Marrow Bones, and Hogs Puddings.

Patty Royal.

Pidgeon-pye.

Venison-pasty.

Fowls boil'd, with Bacon and Colly-flowers.

Haunch of Venison, salted and boil'd, to be served with Colly-flowers, Cabbage, Kidney Beans and Turnips.

Shoulder of Mutton salted and boil'd, with the same Furniture as the Haunch of Venison.

Scots Collops. To be garnish'd with Lemon.

Pidgeons boil'd, with Bacon and Colly-flowers, &c.

Calve's Head boil'd, with Bacon and Colly-flowers, or Cabbage, or made into a grand Dish.

Beans and Bacon.

Mackarel.

Turbot boil'd, and served with Shrimp or Lobster-sauce, garnish'd with fry'd Smelts, Lemon and Horse Radish.

Second COURSE.

Young Wild Ducks which are Flappers, roasted, and served with Gravy and Claret-sauce, and garnish'd with Lemon.

Young Tame Ducks roasted, and served as the Wild Ducks, but some butter'd Onions mash'd on a Plate.

Partridges or Quails roasted, and served with Gravy in the Dish, and Moonshine, or Pap-sauce on a Plate.

Shoulder of Venison roasted, with Gravy-sauce in the Dish, and Claret-sauce on a Plate.

Lobsters or Prauns, or Crayfish, garnish'd with Fennel.

Marinated Fish.

Collar'd Pig sliced, and garnish'd with Lemon.

Collar'd Eel in the Collar, garnish'd with Lemon.

Potted Venison in slices, garnish'd with Lemon or Nastertium Flowers.

Collar'd Beef in slices, garnish'd the same as above.

Potted Beef in slices, garnish'd as before.

Hare roasted. To be served with Gravy-sauce in the Dish, and some Claret-sauce on a Plate.

Turkey-pouts roasted, with Gravy-sauce in the Dish, and some Pap-sauce on a Plate.

Pheasant-pouts roasted, and served as the young Turkeys.

Pidgeons roasted. To be served with Butter and Parsley.

Pease, either toss'd up in Gravy or Butter, garnish'd with boil'd Mint.

Rabbets roasted, garnish'd with Lemon.

Soused Mackarel, garnish'd with Fennel.

Tansy, garnish'd with grated Loaf Sugar, and Orange or Lemon.

Squab Tame Pidgeons roasted, and served with Parsley and Butter, with garnish of Lemon.

Tarts, Custards in Cups, Cheesecakes and Jellies.

D E S E R T.

Plumbs, some early Grapes, Peaches, Abricots, Currans, Goosberries, Raspberries, some Strawberries,

ries, Cherries, Apples and Pears, Pine Apples, and about the End some Philberts.

C H A P. IX.

The Provisions for A U G U S T.

First COURSE.

L *EG of Pork salted*, and boil'd with Turnips, Carrots, Cabbage and Colly-flowers; to be served with a Garnish of every one, and the rest butter'd, and served in a small single Dish.

Pig roasted. To be served with a little White Wine, some Salt, and a little Piece of Butter warm'd together, and the Pig only brought to the Table, with the Head slit thro' the middle, and the Body chin'd down through the middle, with the sides laid by one another; but the Brains must be mash'd, and mix'd with the Sauce.

Ham and Chickens, with Collyflowers or Cabbage.

Haunch of Venison, salted and boil'd with the afore-said Furniture.

Haunch of Venison roasted. To be served with Gravy-sauce in the Dish, and Claret-sauce in a Plate.

Venison-pasty.

Stew'd Carp or Tench, garnish'd with Spitchcock Eels, and Lemon sliced, with Horse Radish scraped.

Bisque of Fish; that is, Fish of several sorts, some boil'd and some fry'd, or boil'd with a rich Sauce of Butter, Gravy, Anchovies, White-wine, Spice and Mushrooms pickled, and Shrimps. The Sauce to be served in a Bason, after a little has been pour'd over the Fish.

Forced Fowls, or *Fowls a la Danbe*, to be served with fry'd Mushrooms dipt in Butter, and a rich Gravy-sauce, garnish'd with fry'd Skirrets, Oysters, and Lemon sliced.

*Humble-pye.**Pidgeon-pye.**Fricassee of Chickens, or Rabbits whole.**Rabbits boil'd, with butter'd Onions.**Beef alamode.**Florentines.**Beans and Bacon.**Chine of Mutton, with stew'd Cucumbers, to be served in the same Dish.*

Second COURSE.

*Pheasants and Partridges roasted, as before.**Marinated Fish.**Turkey pouts roasted, with Gravy-sauce, and garnish'd with Lemon.**Lobsters, either roasted or cold.**Butter'd Crabs, in their Shells, or on Toasts.**Broil'd Pike, or Spitchcock Eel.**Salmigundy.**Calve's Liver roasted and stuff'd ; to be served with Gravy-sauce.**Pork Griskins; to be served with Butter and Mustard.**Ox Heart stuff'd with forced Meat, and roasted; to be served with Gravy.**Chickens roasted, with Gravy-sauce.**Tansy; to be served with Lemon, or Orange, and grated over with Loaf Sugar.**Tarts, Custards and Cheesecakes.**Jellies of several sorts.**Creams of several sorts.**Collar'd pig.**Collar'd Eel.**Potted Venison, in slices.**Potted Beef, in slices.**Collar'd Beef, in slices.**Pease.*

D E S E R T.

Grapes, Plumbs, Pears, Figgs, Raspberries, Peaches, Abricots, Apples, Mulberries, Currans, Melons.

C H A P.

C H A P. X.

Provisions for SEPTEMBER.

FIRST COURSE.

BEEF salted and boil'd, with Collyflowers, Cabbage, Carrots, or Turnips, as you will; serve the Beef alone, with a garnish of any of the foregoing Roots and Herbs, laid here and there about it, and the rest of them disposed handsomely in a small Dish, with melted Butter.

A Leg of Pork boil'd, with the same Furniture as mentioned for the Beef. *Note*, your Pork is the best of the black Breed, and to be kill'd at six or seven Months old.

Knuckle of Veal, boil'd with Bacon, and serve it with Cabbage or Sprouts of Cabbages in the same Dish.

Chine of Mutton, with stew'd Cucumbers, garnish'd with Lemon; and in a small Dish, serve at the same Time a Sallad of Purslain, Cabbage Lettice, and Nasturtium Flowers, with the Yolks of hard Eggs cut in Halves on the Edge of the Dish about the Sallad.

Geese roasted, and served with a little warm Claret, pour'd through their Bellies in the same Dish, and Apple sauce on a Plate.

Haunch of Venison, salted and boil'd, to be served with Collyflowers and Kidney-beans, all in the same Dish, with Cabbage, Carrots, or other Herbs or Roots in a small Dish.

Pidgeon-pye.

Veal-pye.

Squab-pye, or *Devonshire-pye*, made with Mutton or Beef-stakes, season'd with Pepper and Salt, with some Apples and Onions shred in it.

Pork-pye, with Potatoes; the Roots to be cut in Dice.

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Rabbets boil'd with Onions, mash'd and butter'd, to be served in the same Dish.

Rabbets cut in Pieces, with some fat Pork-steaks season'd in a Pye.

Venison-pasty.

Boil'd Leg of Mutton, with Turnips.

Lumber-pye.

Beef-steak-pye, with Turnips cut in Dice, put in with the Beef.

Boil'd Pidgeons and Bacon, with Cabbage, Collyflowers, and Roots.

Calve's Head in a grand Dish.

Artichocks; to be served with the Leaves taken off altogether, and the Choak taken thin off, the Heart and Head of the Leaves put on again, with Butter melted in China Cups.

Scate or Thornback, served with Anchovy-sauce and Shrimps.

Second COURSE.

Ducks roasted; to be served with Gravy-sauce in the same Dish, and butter'd Onions mash'd in a Plate; the Ducks to be garnish'd with sliced Lemon, or red Beet-roots sliced.

Butter'd Apple-pye, served hot.

Partridges roasted, with Gravy in the Dish, garnish'd with Lemon and Pap-sauce in a Plate.

Pheasants roasted, and served in the same Manner as Partridges.

Eels Spitchcock served with Anchovy-sauce, and garnish'd with Lemon or red Beet-roots.

Sales fry'd, served with Anchovy and Shrimp-sauce, garnish'd with Horse Radish scraped, and Lemon.

Lobsters.

Shoulder of Mutton roasted, or the Neck or the Breast roasted, served with Gravy-sauce in the same Dish, with a Plate of Claret-sauce.

Teal, or Widgeons roasted; to be served as the Ducks mention'd in this Month.

Smelts

Smelts fry'd; to be served with Anchovy and Shrimp-sauce, and garnish'd with fry'd Oysters, or Lemon sliced, or Horse Radish grated.

Fowl of Sturgeon.

Pickled Salmon, garnish'd with Fennel Leaves.

Collar'd Beef, served in slices.

Collar'd Pig, in slices, garnish'd with Lemon.

Collar'd Eel.

Cold Neats-tongue sliced, served with Butter.

Pease.

Tarts, Cheesecakes, Creams, Jellies.

D E S E R T.

Philberts, Walnuts, Apples, Pears, Peaches, Nectarins, Mulberries, Figs, Grapes, Morello Cherries, some Currans, and some of the second Crop of Strawberries, and Melons.

C H A P. XI.

Of the Provisions for OCTOBER.

First COURSE.

H*aunch of Doe Venison*, salted and boil'd, with a Furniture of Cabbage, Collyflowers and Roots, to be served as others of Buck Venison.

Ham and Fowls boil'd, with Roots and Greens.

Bacon or pickled Pork boil'd, with Pidgeons or Fowls; to be served with Greens and Roots, like the Ham and Fowls.

Cod's Head boil'd, with Shrimps, Anchovies and Oyster-sauce, and garnish'd with fry'd Bread, fry'd Oysters, Lemon sliced, and Horse Radish scraped. Have a Basen of the same Sauce by the Dish.

Pidgeon-pye.

Neats-tongue and Udder roasted, served with Gravy in the Dish, and Venison-sauce in a Plate.

Bisque of Pidgeons.

Lumber-pye.

Stew'd

Stew'd Carps or Tench; to be garnish'd with Eel Spitchcock, and sliced Lemon or Horse Radish scraped.

Scots-collops, garnish'd with Lemon.

Turkey and Chine, served with Gravy in the Dish, and garnish'd with red Beet Roots or Lemon sliced.

Pork boil'd and salted, with Roots and Greens in the same Dish, and a Pease Pudding in another Dish.

Salted Beef boil'd, with Carrots, Cabbage, or Collyflowers; to be served with a few Herbs and Roots for garnish; but the body of the Roots and Herbs to be butter'd in a Dish by themselves.

Chine of Mutton roasted, with Gravy-sauce in the same Dish, or stew'd Cucumbers, and garnish'd with pickled Cucumbers, or other Pickles, or else a Plate of Pickles by it.

Geese roasted.

Venison-pasty.

Mutton Pye.

Second COURSE.

Wild Ducks roasted: to be served with Gravy and Claret-sauce, and garnish'd with Lemon and red Beet Roots sliced and pickled. *Note*, all wild Fowl should be but little more than half roasted.

Teals, Widgeons, and Easterlings, should be served as the Wild Ducks.

Woodcocks roasted, and placed upon Toasts of Bread, without taking out their Guts, and with Gravy-sauce in the Dish.

Snipes may be roasted, and serv'd with the same Sauce as Woodcocks.

Larks roasted upon Scuers, with slices of fat Bacon; they must be spitted upon the Scuers side by side, as Woodcocks should be, but the Larks must have a thin slice of fat Bacon between them. Serve them on the Scuers, six on a Scuer, with grated Crumbs of Bread either fry'd crisp, or hardened before the Fire, being basted with Butter or Lard, and garnish'd with Lemon; but have some good Gravy in a China Bason by

by them. Some will put a Sage Leaf between the Legs of every Lark to roast with them, 'tis very good. Note, some have Silver Scuers; and Larks are a good Garnish for Wild Ducks.

Chine of Salmon, broil'd or fry'd, with Anchovy and Shrimp-sauce.

Artichoaks, with Butter, melted in China Cups.

Artichoak Pye.

Smelts fry'd, serv'd with Anchovy-sauce, and garnish'd with Lemon.

Eels broil'd, to be serv'd with Anchovy-sauce, and garnish'd with Lemon.

Partridges roasted, to be serv'd with Gravy in a Dish, and stew'd Sallary, with a rich brown Gravy-sauce in a Plate, garnish'd with Lemon or Barberries.

Pheasants roasted, to be served with Gravy-sauce in a Dish, and Pap-sauce in a Plate.

Tarts, Cheecakes, Jellies, and Creams of all Sorts.

F R U I T S.

Apples, Pears, Peaches, Nectarins, Plumbs, Mulberries, Grapes, some Currans that have been cover'd, some Walnuts and Figs.

C H A P. XII.

Provisions for NOVEMBER.

First COURSE.

Boil'd Rabbits, serv'd with mash'd Onions butter'd, all in one Dish.

Boil'd Leg of Pork salted, with Turnips, the Pork to be served with a garnish of some of the Turnips.

Bail'd Leg of Mutton, with Greens and Roots, to be served as the former.

Boil'd Haunch of Doe Venison, with the Furniture of Herbs and Roots, to be serv'd as mentioned before in the former Month.

Boil'd

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Boil'd Fowls and Bacon, or pickled Pork, to be served with Collyflowers or Cabbage, like Ham, and Herbs or Roots.

Ham and Fowls boil'd, with Greens and Roots, to be served as in the former Month.

Veal in ragon, to be served with Mushrooms in the brown-sauce, and garnished with Lemon.

Stew'd Carp or Tench, garnish'd with Lemon.

Boil'd Turkey, with Bacon and Greens and Roots to be served.

Chine of Mutton, with Pickles, served in a Plate by it.

Venison-pasty, of Doe Venison.

Chine of Veal, served with Pickles on a Plate.

Breast of Mutton ragon'd, garnish'd with Lemon or Barberries.

Ox Cheek, stew'd or bak'd.

Stew'd Beef of any pieces, to be served with the Broth and Sallary, Leeks, Turnips, Carrots, sweet Herbs Juice and Spices, and you may if you will put in toasted Bread cut in Dice.

Geese roasted, to be served with Claret or White-wine pour'd thro' their Bodies, to draw their Gravy, and to be useful in the Plate.

Calve's Head, with its Appurtenances, as in the former Month.

Roasted Hen Turkey, with Oyster-sauce, to be garnish'd with Lemon or red Beet Roots.

Minced Pyes.

Second COURSE

Smelts fry'd, to be served with Anchovy and Shrimp Sauce, and garnished with Lemon and Horse Radish scrap'd.

Chine of Salmon fry'd, with Sauce of Anchovy and Shrimps, pour'd over the Dish.

Potatoe Pye.

Woodcocks roasted, and served as in the former Month.

Snipes

Snipes and Larks in a Dish, with Gravy as directed in the foregoing Month.

Partridges roasted, and served with Gravy in the Dish, and Pap-sauce in a Plate.

Pheasants roasted, to be served as the Partridges above.

Wild Ducks, Widgeons or Teal, to be served with Gravy and Claret in the Dish.

Neats Tongues, served in slices.

Collar'd Beef, in slices.

Marinated Fish, to be served with Lemon as a garnish.

Pear-pye with Cream.

Hot Apple Pye with Quince, butter'd.

Tarts and Cheesecakes.

F R U I T S.

Apples, Pears, and dry'd Fruits, such as French Plumbs, dry'd Grapes from *Lisbon*, or *Oporto*, and some Walnuts, with Chesnuts.

C H A P. XIII.

Provisions for DECEMBER.

First COURSE.

HAM and Fowls, with Carrots, Cabbage and Collyflowers.

Buttock of Beef boil'd, with Roots and Greens.

Leg of Pork boil'd, with Turnips, and served with Pease-pudding.

Sirloin of Beef roasted, and served with Collyflowers in a Dish by themselves, the Beef garnish'd with Horse Radish scrap'd.

Chine of Mutton.

Haunch of Venison boil'd, with Cabbage and Collyflowers.

Pidgeons and Bacon boil'd, with Greens and Roots.

Leg of Mutton boil'd, with Turnips and Greens.

Leg

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Leg of Lamb boil'd, with Spinage, to be served with the Loin fry'd in Steaks, and lay'd about the Dish, there must be some Gravy in a Bason.

Chine of Pork and Turkey, served with Greens and Gravy, garnish'd with Lemon.

Boil'd Pullets and Oyster-sauce.

Roasted Tongues and Udder, served with Venison-sauce.

Rabbets boil'd, with Onions.

A Hare grigg'd, garnish'd with Lemon, or red Beet Roots.

Calve's Head, dress'd in a grand manner; with Cocks-combs, Mushrooms, Oysters, and forc'd-meat Balls, and garnish'd with Sausages, and Lemon or Orange.

Cod's-Head boil'd, with Shrimps and Oyster-sauce, and garnish'd with Smelts or Gudgeons, and fry'd Oysters, and Horse Radish scrap'd.

Stew'd Carp or Tench, garnish'd with Eels Spitchcock and Lemon, with Anchovy-sauce in a Bason.

Minc'd-pyes.

Stew'd Soles.

Lumber-pye.

Veal-pye.

Squab-pye.

Soups, of Gravy or Pease, or Plumb-pottage.

Venison-pasty.

Second COURSE.

Rabbets roasted.

Hare roasted, with a Pudding in the Belly, to be served with Gravy in the Dish, and Venison-sauce in a Bason.

Capons roasted, and served with Gravy, garnish'd with Sausages and Lemon.

Turkey roasted, with forc'd-meat in the Crop, and served with Gravy in the Dish, garnish'd with Lemon; there may be boil'd Onions in a Plate or Pap-sauce.

Pheasants

Pheasants roasted, with Gravy in the Dish, and Pap-sauce on a Plate. *Note*, one of the Pheasants may be larded, garnished with Lemon.

Partridges roasted, to be served with Gravy-sauce in the Dish, and garnish'd with Lemon; you must have some Pap-sauce served with them on a Plate.

Woodcocks roasted, and served on Toasts of Bread, garnish'd with Lemon or Orange, with Gravy in a Bason.

Snipes roasted, to be served with Gravy in a Dish, and garnish'd with Lemon.

Larks roasted, on Scuers, with slices of Bacon between them, to be served on the Scuers, with dry'd Crumbs of Bread under them, and Gravy-sauce in a Bason.

Wild Ducks roasted, to be served with Gravy under them, garnished with Lemon.

Teal, Easterlings, or Widgeons roasted, to be served as Wild Ducks.

Bustard roasted, to be served with Gravy in the Dish, and Pap-sauce on a Plate, the Garnish is Lemon or red Beets.

Squab Pidgeons roasted, garnished with Orange, and some Butter and Parsley in a Bason.

Potted Lamprey

Potted Charrs.

Joal of Sturgeon.

Potted Venison.

Lobsters.

Tansy, garnished with Orange.

Pear Tart with Cream.

Fore Quarter of Lamb roasted, to be served with Mint shred small in a Saucer, with Vinegar and Sugar, the Lamb should be garnished with Orange, and there should be a Sallad served at the same time.

Tarts and Cheesecakes.

F R U I T S.

China Oranges, Chesnuts, Pomgranates, Pears, dry'd Grapes, Apples.

D

N. B.

N. B. In this Month, Brawn is in season, and must always be served either in the Collar or Slices, before the Dinner comes on the Table, to be eat with Mustard.

Oysters must be opened and laid in their Shells in a Dish, and served before Dinner.

It is to be observed, that in the Course of Dinners, the grosser Meats should always be set first on the Table, and there should never be two Dishes at a Dinner of the same sort of Meat, tho' they are diversified by boiling one and roasting the other, or baking it; but make as much Variation as you can.

All boil'd Meats should be served first, baked Meats next, and roasted last.

C H A P. XIV.

RECEIPTS in COOKERY; Or, DIRECTIONS for dressing all Sorts of Meat, Fowl, and Fish, after the most elegant Manner.

A Shoulder of Mutton forc'd.

TAKE half a Pint of Oysters, and some butter'd Eggs, three Anchovies, a piece of an Onion, Pepper, Salt, and sweet Herbs; shred them, and mixt them together, and stuff your Mutton under the Skin in the thickest Parts, or where you please; then roast it, and for Sauce take some Claret and Oyster-Liquor, two Anchovies, a little Nutmeg, a piece of Onion, and some Oysters; stew all these together; take out the Onion, then put in a piece of Butter, tols it up till 'tis thick, put it under the Mutton, serve it hot, and garnish it with fry'd Oysters and Lemon slic'd.

Olives of Beef Roasted, or Baked.

TAKE some of a Buttock, or Rump of Beef, and cut some of it into thin slices, then hack them

them with the back of your Knife, lard them with fat Bacon, and season it with Pepper, Salt and Nutmeg, some sweet Marjoram, a little Onion, some butter'd Eggs; then lay it on the slices of Beef, and roll them up together round in a Veal Caul; you may roast them or broil them, then garnish with Artichoke Bottoms, fry'd Lemon sliced, your Sauce Gravy, with a Glass of Claret; serve on Sippets hot.

A Collar of Mutton Roasted.

YOU must take the Breast and Neck of Mutton together, skin it in the whole piece, then parboil it, and prepare a mixture of Crumbs of Bread, a little Pepper, Salt, Nutmeg, Lemon-peel grated, and a little sweet Herbs; to this put the Yolks of six hard Eggs beat in a Mortar, with five Ounces of Butter; mix this with the other Ingredients, then take the inside of the Mutton and strew it upon it, then roll it up as close as you can, bind it about with a Fillet, then spit it; it must be spitted through the middle length-ways, and basted with Butter, salting it every now and then; then take the grated Bread and some of the same seasoning above, sprinkled upon it just before it is enough; when it is enough, serve it with strong Gravy and Lemon Juice, and garnish with Lemon and Orange sliced; if Oysters are in Season, add fry'd Oysters.

A Neats Tongue Roasted.

TAKE a pickled Tongue, and boil it till the Skin will come off, and when it is skin'd stick it with Cloves about two Inches asunder, then put it on a Spit, and wrap a Veal Caul over it, and roast it till it is enough; then take off the Caul, and just broil it up, and serve it in a Dish with Gravy, and some Venison or Claret-sauce in a Plate, garnish it with raspings of Bread sifted and Lemon sliced.

To Roast A Calves Liver.

TAKE a fresh Calves Liver, and make a large Hole in it with a Knife to run length-ways thro' it; then make some stuffing of the Liver parboil'd,

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some grated Bread, some Lemon-peel grated, some sweet Herbs shred small, three butter'd Eggs, mixed all together, some Salt, Pepper, and Nutmeg; then fill the Holes with the stuffing; you may lard the Liver with fat Bacon, or wrap it in a Caul of Veal, it is better to roast it on a String, than scuer it on a Spit; you may serve it with Venison-sauce or Gravy-sauce, garnish with Lemon sliced.

To Roast a Woodcock.

TAKE some Gravy, some Spice, and let them boil a little; then put in a piece of Butter, a Glass of red Wine, let the Guts of the Woodcock run on Sippets, or a Toast, and lay it under the Wookcock, and pour the Sauce in the Dish or Bason; you must spit your Wookcock under the Wings.

To Roast a Hare with a Pudding in the Belly.

CASE the Hare, and you may lard it if you please on the Haunches, then take the Liver and parboil it and mince it small, add to it some grated Bread, some Nutmeg, grated Pepper, Salt, sweet Marjoram powder'd or chop'd small; mix these well together, and then butter two or three Eggs, and put them to the above mixture, and make it like a Paste, then put it in the Belly of the Hare and serve it up. When you lay it down to the Fire, put into the Dripping-pan an Onion cut in two, six good Cloves, some Lemon-peel, and a little Salt, with three Pints of Water; baste the Hare with this till it is almost enough, and then baste it with Butter; when it is served to the Table, the Liquor in the Dripping-pan is a proper Sauce for it, you may thicken it if you please with Butter roll'd in Flower; it is necessary to have Venison-sauce with it, or Gravy-sauce, if you don't use the Liquor from the Dripping-pan; garnish it with Lemon or Orange sliced.

To Roast a Hare another Way.

SET and lard it with Bacon; make for it a Pudding of grated Bread, the Heart and Liver being par-boiled and chop'd small, with Beef-suet and sweet Herbs,

Herbs, mix with Marrow, Cream, Spice, and Eggs; then sew up his Belly and roast it. When it is roasted, let your Butter be drawn up with Cream, Gravy or Claret.

To Roast it with the Skin on.

MAKE the Pudding as aforesaid, sew up his Belly; thrust your Hand round him between his Skin and his Body, then rub over the Flesh with Butter and Spice, and sew up the Hole of the Skin, and roast it, bathing it with boiling Water 'till it is above half roasted; let it dry and the Skin smoke; pull it off by pieces, and beat it with Butter; drudge it with Flower, Bread and Spice; sauce him as aforesaid, and garnish with Lemon.

Chickens forc'd with Oysters.

LARD and truss them, make a forcing of Oysters, sweet Breads, Parsley, Truffles, Mushrooms and Onions; chop these together, and season it; mix it with a piece of Butter, the Yolk of an Egg, tye it up at both ends and roast them, then make for them a Ragou, and garnish it with sliced Lemon.

Pidgeons in Surtout.

CLEAN your Pidgeons well; then make a Forcing for them; tye a large Scotch Collop on the Breast of each; spit and cover them with Paper, and roast them; then make for them a Ragou and sliced Orange.

Pullets a la Creame.

LARD and force your Pullets of their own Flesh, boil'd Ham, Mushrooms, Sweet-breads, Oysters, grated Bread, the Yolk of an Egg, Anchovies, a little Cream, Spice and Herbs; roast them and pour on them a white Ragou of Mushrooms, Oysters, Sweet-breads, Cock's-combs, Truffles, Morels, and Cream thicken'd with Eggs.

To roll a Breast of Mutton.

BONE the Mutton, make a savory Forc'd Meat for it, wash it over with the Batter of Eggs, then spread the Forc'd Meat on it; roll it in a Collar and

bind it with Pack-thread; then roast it; put under it a Regalia of Cucumbers.

To force a Leg of Lamb, Veal, Pork or Fowl.

TAKE out the Meat at the greatest End, and turn back the Skin; keep it whole, then cut the Bone half off, and take all the Marrow. Make all the Forc'd-meat, as above directed, then put it into the Skin again. Shape it as before; then sew a Bladder over it, and wet the Bladder first. Roast it an Hour or more. If large serve it with Collyflowers, French-beans, or Spinage boil'd, laid round, and butter'd; garnish'd with Lemons sliced and Barberies.

CHAP. XV.

To Dress a Calves Head in a grand Dish.

TAKE a large Calves-head and divide it, and wash it well; then take the Brains and wash them, and dry them and flower them; put them in a Cloth, and boil them till they are half done; then cut the Flesh off one side of the Head in slices, like harsh'd Meat, and the other side of the Head must remain whole, Carbonaded with a sharp Knife crossways; take the harsh'd part with some of the Liquor it was boiled in; put a Glass of white Wine, a little Mushroom-ketchup, a little Mace beat fine, some Nutmeg grated, a little grated Lemon-peel, and some sweet Herbs, and strew them all together; when it is enough, put in a little Juice of Lemon, and thicken it with Cream or Butter; put in a Pint of Oysters and half a Pint of pickl'd Mushrooms, which must be toss'd up with the Sauce; when you thicken it, you must cut the Eye in pieces amongst the Harsh, then you must take the other side of the Head and cut it crossways in Diamonds, about an Inch over; then take the Yolks of two Eggs, and with a Feather pass over it; then put upon it this mixture; take some grated Bread, a little Pepper and Salt,

Salt, with some Nutmeg and Mace, and a little sweet Marjoram powder'd; mix these well together, then put some bits of Butter upon it, and put it before a brisk Fire till it is enough; this must be laid in the middle of the Dish, and the Harsh round it, the Brains must be cut in pieces and strew'd with a little red Sage cut very small, and a little Spice and Salt; then dip it in a thick Batter made of Eggs, Flour, and Milk; fry these well in hot Hogs-lard, then Oysters stew'd in their Liquor and some Spice; take off their Fins, and dip them in the same Butter, and fry them; then take some pieces of Bread cut the length of your Finger, and fry them crisp; as for the other part of the garnish, red Beets, pick'd and slic'd, and Lemon slic'd; serve it hot.

A boil'd Goose.

WHEN your Goose has been season'd with Pepper and Salt, for four or five Days, you must boil it about an hour; then serve it hot, with Turnips, Carrots, Cabbage or Collyflowers, toss'd up with Butter.

To boil Rabbits.

TRUSS them for boiling, and lard them with Bacon; then boil them quick and white; for Sauce take the boil'd Liver, shred it with fat Bacon; toss these up together in strong Broth, White-wine-vinegar, Mace, Salt, and Nutmeg; set Parsley, minc'd Barberries; and drawn Butter. Lay your Rabbits in a Dish, and pour the Sauce all over them; garnish it with sliced Lemon and Barberries.

To boil Pidgeons.

STUF your Pidgeons with sweet Herbs, chopp'd Bacon, grated Bread, Butter and Spice, the Yolk of an Egg; then boil them in strong Broth, Butter and Vinegar, Mace, Salt, and Nutmeg; set Parsley minced Barberries, and drawn Butter; lay your Pidgeons in the Dish; pour the Lard all over them, garnish it with sliced Lemon and Barberries.

To

To boil Pidgeons another way.

BOIL them with whole Spice, and boil them afterwards in this Pickle; take three pints of Water, a Quart of White-wine, a Quart of Vinegar, season it with savory seasoning; when boiled, take them up, when cold, keep them in this Pickle, and eat them with Oil and Vinegar.

To boil Fowls.

BOIL them as aforesaid: for the Sauce tofs up Veal Sweet-breads, Artichoke Bottoms, Lamb-stones, Cock's-combs, hard Eggs, all sliced in a strong Broth, White-wine, Pistacho-nuts, Asparagus Tops, and Spice; thicken it with a bit of Butter roll'd up in Flower; garnish it with sliced Lemon.

To boil Pullets and Oysters.

BOIL them as usual in Water and Salt, with a good piece of Bacon; for Sauce draw up a Pound of Butter, with a little White-wine, strong Broth, and a Quart of Oysters; put your Pullets in the Dish, cut the Bacon and lay about them, with a pound and a half of fry'd Sausages; garnish them with sliced Lemon.

A Leg of Mutton a la Daube.

LARD your Meat with Bacon; half roast it, draw it off the Spit, and put it in as small a Pot as will boil it, a Quart of White-wine, a Pint of Vinegar, strong Broth, whole Spice, Bay-leaves, sweet Marjoram, Savory, Onions; when the Meat is ready make the Sauce of some of the Liquor, Mushrooms, diced Lemon, two or three Anchovies; thicken it with brown Butter, lay it in the Dish, pour on the Sauce, garnish it with sliced Lemon.

A Leg of Mutton a la Royal.

LARD it with Bacon and slices of Veal larded. Roll up your Lard in Spice and Herbs, then bring them to a brown in melted Lard; boil the Leg in strong Broth, sweet Herbs, an Onion stuck with Cloves; when it is ready lay it in a Dish; lay round it

the Collops, then pour on it a fine Ragou; garnish it with sliced Lemons and Oranges.

C H A P. XVI.

Beef-steaks fry'd.

TAKE Rump Stakes, or any other tender part of the Beef; put some Pepper and Salt upon them, and then put them in a Pan with a piece of Butter, and an Onion, over a slow Fire, close cover'd; and as the Gravy draws, pour it from the Beef, still adding more Butter at times, till your Beef is enough; then pour in your Gravy with a Glass of Claret or strong Beer; then let it just boil up, and serve it hot, with Juice of Lemon or a little Verjuice.

Beef-steaks with Oysters.

TAKE some tender Beef-stakes; pepper them to your mind, without Salt, which would make them hard; turn them often, till they are enough, which you will know by their feeling firm; then salt them to your mind.

For the *Sauce* take Oysters with their Liquor, and wash them in Salt and Water; let the Oyster Liquor stand to settle, and then pour off the clear; stew them gently in this with a little Mace or Nutmeg, some whole Pepper, a Clove or two, and take care you don't stew them too much, for they will be hard; when they are almost enough, add a little White-wine, and a piece of Butter roll'd in Flower to thicken it.

Some will put an Anchovy or Mushroom-ketchup into this Sauce, which will make it very rich.

Veal Cutlets.

CUT your Veal in slices; season them with Pepper, Salt, Nutmeg, sweet Marjoram, and a little Lemon-peel grated; wash them over with Egg, and strew over them this mixture; lard them with Bacon, dip them in melted Butter, and wrap them in white

white Papers butter'd; broil them on a Gridiron a good distance from the Fire; when they are enough unpaper them, and serve them with Gravy and Lemon slic'd.

Scotch Collops.

TAKE slices of lean Veal, the Yolks of six Eggs, beat up in melted Butter, a little Salt, some Nutmeg, and Lemon-peel grated; then dip in your Veal, and fry them quick, shaking them all the while to keep the Butter from Oyling; then put to them some Gravy, some Mushrooms or Forc'd-meat-balls, garnish'd with Sausages, and Lemon, and slices of Bacon fry'd.

Scotch Collops another way.

TAKE the Skin from a Fillet of Veal, and cut it into thin Collops; hack and scotch them with the back of a Knife; lard half of them with Bacon, and fry them with a little brown Butter; then put them into a Tossing-pan; and set the Pan they were fry'd in over the Fire again; wash it out with a little strong Broth, rubbing it with your Ladle; then pour it to the Collops; do this to every Pan full, 'till all are fry'd; then stew and toss them up with a Pint of Oysters, two Anchovies, two shiver'd Palates, Cock's-combs, and Savory Balls sliced Sweet-breads, Onions, a Faggot of Sweet-herbs; thicken it with brown Butter.

Bombarded Veal.

TAKE a Fillet of Veal; cut out of it lean pieces as thick as your Hand; round them up a little, and lard them very thick on the round Side; lard five Sheep's Tongues being boil'd and blanch'd; then make a wet season'd Force-meat with Veal, red Bacon, Beef-suet, an Anchovy beaten, roll it into a Ball, then make another tender Force-meat with Veal-fat, Bacon, Beef-suet, Mushrooms, Thyme, Spinage, Parsley, Sweet Marjoram, Winter-savory, green Onions; season it and beat it; then forced put it in a Veal-caul, and bake it in a little Pot; then roll it up

in another Veal-caul, wet with the Batter of Eggs; roll it up like a Polonia Sauceage; tye it at both Ends and slightly round, and boil it; your forced Ball being baked, put it in the middle of the Dish; your larded Veal being stew'd in strong Broth fry'd in Batter of Eggs lay round it, and the Tongues fry'd brown between each; then pour on them a Ragou, lay about it the other force-meat; cut it as thin as a Half-crown, and fry it in Batter of Eggs; then squeeze on it Orange, and garnish with Lemon and Orange.

Cutlets a la maintenoy.

SEASON your Cutlets of Mutton with savory Spice and Sweet-breads shreaded, then dip in two Scotch-collops in Batter of Eggs, and clap on both sides of each Cutlet; then a Rasher of Bacon on each side; broil them or bring them off in the Oven; when they are dressed take off the Bacon, and send up your Collops and Cutlets wrap'd up in a clean white Paper as Letters, or you may leave them out, and send them up in a Ragou of Mushrooms, Oysters, and Sweet-breads; garnish them with sliced Lemon and Orange.

Mutton Cutlets from Pontack's.

TAKE a handful of grated Bread and a little Thyme and Parsley and Lemon-peel shred very small with some Nutmeg, Pepper, and Salt; then take a Loin of Mutton, cut it into Steaks, and let them be well beaten; then take the Yolks of two Eggs: Rub all over the Steaks. Strew on the grated Bread with these Ingredients mixt together. Make your Sauce of Gravy with a Spoonful or two of Claret and a little Anchovy.

Veal Cutlets from Pontack's.

TAKE a Neck of Veal, cut it into Steaks fry'd in Butter. Boil the Cragg to strong Broth, two Anchovies, two Nutmegs, some Lemon-peel, Penny-royal and Parsley shred very small; burn a bit of Butter, pour in the Liquor and the Veal Cutlets with a Glass of White-wine, toss them up all together. If it be not thick enough, flower a bit of Butter

ter and throw in. Lay it into the Dish. Squeeze an Orange over, and strew Salt as much as will relish.

C H A P. XVII.

A Harsh of raw Beef.

TAKE some slices of tender Beef, and put them in a Stew-pan, well flower'd, with a slice of Butter, over a quick Fire, for three Minutes, and then put to them a little Water, a bunch of sweet Herbs; or a little Marjoram alone, an Onion, some Lemon-peel, with some Pepper, Salt, and some Nutmeg grated; cover these close, and let them stew till they are tender; then put in a Glass of Claret, or Strong-beer, that is not bitter, and strain your Sauce; serve it hot, and garnish with red Beet-roots, and Lemon slic'd; it is a very good Dish.

A Harsh of Beef fine, without Expence.

CUT your Beef in thin slices, then make your Sauce for it as follows; take an Onion cut in two, some Pepper and Salt, a little Water and some Strong-beer; then take a piece of Butter roll'd in Flower in your Pan, stirring it till it burns; then put in your Sauce, and let it boil a Minute or two; then put in your Beef, and let it just warm through, for if you let it lye too long it will harden it.

A little Claret may be put in just before you take it off the Fire; if you use no Beer, some Mushroom or Walnut Liquors; garnish with Pickles.

To Harsh Mutton.

TAKE your Mutton not too much roasted, and cut it in small pieces; then take half a Pint of Oysters, and wash them in Water, and put them in their own Liquor in a Sauce-pan with whole Pepper, some Mace, and a little Salt; let them stew a little, then put in one Anchovy, a spoonful of Kitchen Sauce, or pickled Walnut Liquor, some Gravy if you

you have it, or Water; then put in your Mutton, and a piece of Butter roll'd in Flour, let it boil up till the Mutton is warm through; then put in a Glass of Claret, lay it upon Sippets, garnish with slic'd Lemon or Capers; you may add some Mushrooms if you will.

A Calve's-Head Harsh.

YOUR Calve's Head being slit and cleansed, half boiled, and cold, cut it in thin slices, and fry it in a Pan of brown Butter; then having a Toss-pan on the Stove, with a Pint of Gravy, as much strong Broth, a quarter of a Pint of Claret, as much White Wine, and a handful of savory Balls, two or three Crivel'd Pallates, a Pint of Oysters, Cock's-combs, Lamb-stones and Sweet-breads, boil'd, blanch'd, and sliced, with Mushrooms, Truffles, and Morells, two or three Anchovies, as many Shallots, a Faggot of sweet Herbs, toss'd up and stew'd together; season it with savory Seasoning, then scotch the other side cross and cross, flower, baste and broil it. The Harsh being thicken'd with brown Butter, put it in the Dish; lay over and about it fry'd Balls, and the Tongue sliced and larded with Bacon, Lemon-peel, and Beet-root; fry in the Batter of Eggs sliced Sweet-breads, carved Sippets, and Oysters; lay in your Head, and place these in and about the Dish; garnish with sliced Orange and Lemon.

A Calve's Head Harsh another way.

PARBOIL the Head; then cut out the Cheek-bone whole to carbonade; cut the rest into little pieces with two Veal Sweet-breads, twelve Cock's-combs, one Ox-palate boiled tender, blanched and cut in bits; season it with a little Pepper, Cloves, Mace, and Salt; then put it into a Stew-pan with a Quart of strong Broth, a Pint of White-wine or Claret, one Anchovy, a little whole Pepper and Mace, two slices of Lemon, one Shallot; let it stew till tender, then put in a Pint of Oysters, four Spoonfuls of Mushrooms, half a Pint of Gravy, one hundred

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Balls

Balls of forced-meat, boil'd a little in Water first; let it stew a little; then toss it up thick with burnt Butter; slash the Cheek-bone and slit six Pidgeons, and season all with Spice and Salt; boil and dish the Meat; lay on it the Pidgeons and a pound of Sausages fry'd, a pound of Bacon boiled and cut in pieces, but the Cheek-bones on the Top; then garnish them with Sippets, Lemons sliced, and Barberries, and red Beet-Roots slic'd.

A Cold Harsh, or Sallad Magundy.

MINCE the white of a cold Turkey, that has been roasted with eight Anchovies, eight pickled Oysters, six pickled Cucumbers; mince all small; then lay it in a Dish handsomely; lay round all Sorts of Pickles, and Mushrooms, Cloves, Capers and Samphire, and set by it Oil and Vinegar. This is proper to a cold Treat. So harsh cold Roast Veal or the like.

To harsh Mutton, or any such Meat.

TAKE a little strong Broth or Water, one Shallot, a little Pepper, whole Mace and Salt, a few Sprigs of Sweet-herbs, a little Anchovy, two slices of Lemon. Let it stew a little, then thicken it with butter that is burnt: serve it with Sippets and Pickles.

C H A P. XVIII.

Beef Collops stew'd.

CUT raw Beef as you would do Veal for Scots Collops; lay it with a little Water in a Dish; put to it a Glass of White-wine, a Shallot, some Marjoram powder'd, some Pepper and Salt, and a slice or two of fat Bacon among your Collops; put this over a quick Fire for a little time, till your Dish is full of Gravy; then you may put in a little Mushroom Juice; serve it hot, and garnish with Lemon slic'd.

Stew'd

Stew'd Beef.

CUT four pounds of stewing Beef, with some of the hard fat of Brisket-beef cut into pieces; put these into a Pan with some Salt and Pepper, some powder of dry'd sweet Marjoram, a few Cloves powder'd, three Pints of Water, cover the Pan close, and let it stew four Hours; then put some Turnips cut in Dice, a Carrot cut in the same manner, the white part of a large Leek, two heads of Sallary shred, and a piece of a Crust of Bread burnt, with half a pint of Claret or Small-beer; if you think Beer as good as Wine, let it stew an Hour longer, and serve it hot: you must garnish with Carrot slic'd.

Stew'd Brisket of Beef.

TAKE a piece of Brisket of Beef, rub your Beef, with common Salt, and some Salt-peter, and let it lay four Days; then lard the Skin of it with fat Bacon, and put it in a Stew-pan that will shut close, a Lemon cut in half with the Rind on, and lay them in with the Beef; then put in some sweet Herbs, some whole Cloves, half a Nutmeg slic'd, some Pepper, an Onion, or three or four Shallots; half a pound of butter, a Pint of Claret or strong Beer, and a Quart of Water; shut your Pan close, and let it stew gently six Hours, till it is very tender; then take some boil'd Turnip cut in Dice, flour them and fry them brown, then pour off the Liquor the Beef was stew'd in; having strain'd it, thicken it with burnt butter, and mix your fry'd Turnips with it, and pour all together over your Beef; garnish with Lemon slic'd and serve it hot.

A Rump of Beef, or any other piece stew'd; this way will do for an Ox-Cheek.

WHEN you are provided with a piece of Beef to your mind, lay it in a glaz'd earthen Pan; then put to it a Quart of Ale, and some Claret, with some Verjuice and as much Water as will cover it, with some pieces of Lemon-peel, and a bunch of sweet Herbs, with an Onion or two, and some Salt

and Pepper, a few Cloves and some Nutmeg ; close this, and stew it five Hours ; then lay it in a Dish, and when you have strained the Sauce, thicken it with burnt butter and Flower, and serve it with the Sauce pour'd over it, and garnish with slices of Lemon, or red Beet Roots.

Portugal Beef.

BROWN the Skin of a Rump of Beef in a Pan of brown butter, and force the lean with Suet, Bacon, boil'd Chesnuts, Anchovies, savory Seasoning, an Onion ; stew it in a Pan of strong Broth till it is very tender ; then make for it a Ragou with pickled Gerkins, boil'd Chesnuts ; thicken it with brown butter, put it in the Dish, and pour the Ragou on it, and garnish it with sliced Lemon.

Stew'd Veal.

TAKE some lean Veal, raw or roasted, or boil'd ; cut it in thick slices, then put them in as much Water as will just cover them ; then put to them a little Pepper and Salt, and Nutmeg, a little Mace, a little sweet Marjoram, a Shallot, and a little Lemon-peel ; and when they are almost stew'd enough, put into the Liquor a little Mushroom Gravy, a little Lemon Juice, a Glass of White-wine, and let it stew a little longer ; then strain off the Liquor, and put some pickled Mushroom in the Sauce, if you have them, and thicken your Sauce with Cream or butter, roll'd in Flower ; garnish it with slic'd Orange or Lemon, and fry'd Oysters.

A Neck of Veal stew'd.

TAKE a Neck of Veal and cut it in Steaks, season them with Salt, grated Nutmeg, Thyme and Lemon-peel grated, and when you put it into your Pan put to it some thick Cream according to the quantity you do ; let it stew gently till it is enough, then put into your Pan two Anchovies and some Gravy or strong Broth, a piece of butter roll'd in Flower ; toss it up till 'tis thick, then put it in a Dish and serve it hot ; garnish with Lemon.

To stew a Rump, Leg, or Neck of Mutton.

BREAK the Bones, and put them in a Pot with a little whole Pepper, Mace and Salt; one Nutmeg, one Anchovy, one Turnip; a little branch of sweet Herbs, two Onions, a pint of Ale, a Quart of Claret, one or two Quarts of Water, a hard Crust of Bread; stop it up, and let it stew five hours, and serve it with Toasts and the Gravy. Put half this to Mutton, and stew it two Hours. So you bake Ox-cheek.

To stew a Hare.

BEAT it well in its own Blood; then fry and cut it in little bits; put it into a Stew-pan, with a pint of White-wine and Water alike, a bunch of sweet Herbs, a little whole Pepper, Cloves, Mace and Salt, two slices of a Lemon, and two Shallots; let this stew half enough; then put in fifty Balls of forc'd-meat, one Anchovy, half a pint of Claret, eight Ounces of Links; let it stew till tender; thicken it with butter; serve it with Sippets; Lemon shred, and Barberries; or use Claret and no White-wine, which you please.

To stew Wild Fowls.

HALF roast them; then cut them into little bits; when cold put them into a Stew-pan, with a little Claret and Water, a Sprig of sweet Herbs, a little whole Pepper, Cloves, Mace and Salt, a little of each, one Anchovy, a slice of Lemon; let it stew till tender; then thicken it with burnt butter; so serve them with Sippets, and Lemon sliced, or stew them only in Gravy.

To stew Ducks.

TAKE your Ducks and season them with Salt, Pepper, and a little Cloves, a Shallot or two, with a piece of butter in the Belly of each of them; put them in an earthen Pan that will just hold them, then put half a pint of Claret and as much strong Gravy, and half a pound of butter under and over your Ducks, and half a pint of Water, a bunch of

sweet Herbs, some whole Cloves, then cover the Pan close; let them stew two Hours and a half, then strain the Liquor, and pour it over your Ducks; serve them hot, and garnish with Lemon slic'd and Raspings of Bread; in this manner you stew Easterlings or Widgeons.

To stew Pidgeons.

TAKE six Pidgeons with four butter'd Eggs, some grated Bread, with some Salt, Nutmeg and Pepper, a little Mace, and some sweet Herbs; mix this all together and put it into the Belly of the Pidgeons; sew them up top and bottom, stew them in strong Broth, with half a pint of White-wine, put a little bundle of sweet Herbs, and a bit of Lemon-peel and an Onion; when they are almost done, put in some Artichoak bottoms boil'd and fry'd in brown butter, or Asparagus Tops boil'd; thicken up the Liquor with the Stuffing out of the Pidgeons, and a bit of butter roll'd in Flower; strain the Sauce; garnish the Dish with sliced Lemon and thin bits of Bacon toasted before the Fire.

To stew Pidgeons another way.

FRY them a little light brown, (they are very apt to burn) stuff them with Veal, Crumbs of Bread, Spice, Suet, sweet Herbs, an Onion, whole white Pepper, two or three corns of Jamaica Pepper and a Bay-Leaf; let them stew till tender, then put them into Gravy, and send them up with Mushrooms and Truffles, (as Ragou Sauce is).

A Bisk of Pidgeons.

YOUR Pidgeons being clean wash'd and par-boil'd, put them into strong Broth and stew them; make for them a Ragou, with Gravy, Artichoke bottoms, Potatoes, and Onions; season them with savory Seasoning, Lemon Juice, and diced Lemon, and Bacon cut as for the Lard, Mushrooms, Truffles, and Morells; pour the Broth in the Dish, having carved and dried Sippets, then place your Pidgeons, and pour on a Ragou, with a pint of hot Cream;

Cream; garnish it with scalded Parsley, Beet Roots and Lemon.

Another Way.

BOIL your Mutton in Water and Salt as usual, for the Sauce tofs up a little strong Broth, Gravy, pickled Cucumbers, Samphire, and Barberries, shred; a diced Lemon, White-wine, Salt, Nutmeg, grated Bread; thicken it with two Eggs and a bit of Butter roll'd up in Flower.

Another Way.

LA RD your Mutton with Lemon-peel and Beet-Root, boil it as usual, let the Sauce be strong Broth, White-wine, Gravy, Oysters, Anchovies, Onions, a Faggot of Herbs, savory Spice, and a bit of butter roll'd in Flower.

To stew a Pig.

TA KE a Pig and roast it till it is hot; then skin it and cut it in pieces; then put some White-wine and good Gravy, some Pepper, Salt and Nutmeg, an Onion, a little sweet Marjoram and some Elder Vinegar, with some Butter into a Stew-pan with your Pig, and stew it gently; when it is enough lay it upon Sippets, and garnish with Lemon slic'd.

C H A P. XIX.

To bake a Calve's-Head.

WA SH your Head clean and divide it, then beat the Yolks of three Eggs, and with a Feather trace it over the outside of the Head, then take some grated Bread, some Pepper and Salt, and Nutmeg, some Lemon-peel grated, with some Sage cut small; then strew this Mixture over the outside of the Head, lay it in an earthen Dish, then cover the Head with some bits of butter; put a little Water in the Dish, then bake it in a quick Oven, and when you serve it, pour on some strong Gravy, with the Brains first boil'd and

and mix'd in it; garnish with Lemon. If you don't approve of the Brains in the Gravy, put them in a Plate with the Tongue.

Another Way to bake a Calve's Head.

TAKE a Calve's Head, and divide it, then take the Yolks of four Eggs, and beat them well, and with a Feather trace the Eggs over the outside of the Head, and strew over it some Rasplings of Bread sifted, a little Flower, some Pepper and Salt, some Mace and Nutmeg, with some Sage and sweet Herbs shred small, and then cover the Head with some bits of butter, and put in the Pan some White Wine and Water, and some Gravy, and cover it close; then bake it in a quick Oven, and when you serve it with the Gravy that it was baked in, thicken it with burnt butter, and garnish it with the Brains cut in pieces, and dip'd in thick butter, and fry them brown, and Lemon slic'd and fry'd Oysters, and fry'd Bread. Serve it hot.

Baked Beef the French Way.

TAKE some tender Beef and bone it, take away the Sinews and Skin, then lard it with fat Bacon, season your Beef with Pepper, Salt, and Cloves, then tie it with Pack-tread up tight, and put it in an earthen Pan, some whole Pepper, an Onion stuck with twelve Cloves, the Bones broke, and put a-top two or three Bay Leaves, a bunch of sweet Herbs, a quarter of a pound of butter, half a pint of Claret or White-wine, Vinegar or Verjuice; cover it close, bake it four or five Hours; serve it hot with its own Liquor, or serve it cold in slices; to be eat with Vinegar and Mustard.

A Leg of Mutton forc'd.

TAKE the Meat out of the Leg, close to the Skin and Bone, mince it with a Pound of Beef-suet, and a good Quantity of Thyme, Parsley, and Onions; beat it in a Mortar, season it with savory Seasoning, and two Anchovies; then wash the inside of the Skin with the batter of Eggs, and fill it, baste,
flower,

flower, and bake it: The Sauce may be season'd Gravy, and put to it a Regalia of Cucumbers and Collyflowers.

C H A P. XX.

A white Fricassee of Rabbits.

TAKE two or three Rabbits, and cut them to pieces, and put them into a Stew-pan, with three Ounces of butter; then season them with Pepper and Salt, a Nutmeg, a little Tyme and sweet Marjoram, a little Lemon-peel grated, and let these be close cover'd, and stew them gently till they are tender, in half a pint of Veal-broth, with an Onion; then strain off the Liquor, and beat three Yolks of Eggs, with some Cream, then put some of the broth by degrees to the Eggs and Cream, keeping them stirring, lest they curdle: You may put to it some Parsley, boil'd tender and shred small, then toss them up thick, adding some Mushrooms; and serve them hot with a Garnish of slic'd Lemon and red Beet Roots.

A brown Fricassee of Chickens.

TAKE Chickens fresh kill'd, and skin them, cut them in pieces, and fry them in Butter or Lard; when they are fry'd, take them out and let them drain, then make some Balls of Force-meat, and fry them; then take some strong Gravy, a Shallot or two, some Spice, a bunch of sweet Herbs, a little Anchovy Liquor, a Glass of Claret, some thin lean Tripe cut with a jagging Iron, to imitate Cocks-combs; thicken your Sauce with burnt Butter, then put in your Chickens and toss them up together; garnish it with fry'd Mushrooms dip'd in Butter, or Lemon slic'd, or Parsley fry'd.

A brown Fricassee of Rabbits.

TAKE two or three young Rabbits, cut them in pieces, and stew them in Gravy made of Beef, some

some whole Pepper, two Shallots, an Anchovy or two, a bit of Horſe Radish, a little ſweet Marjoram powder'd ſmall; ſtew the Rabbits about a quarter of an Hour, then take them out of the Gravy, and ſtrain the Liquor, then fry your Rabbits in good Lard or Butter, then thicken your Gravy with burnt Butter, add a Glaſs of Claret; you may fry ſome forc'd-meat Balls made of the Livers parboil'd, and a little Parsley ſhred ſmall, ſome Nutmeg grated, a very little grated Bread, ſome Pepper and Salt, two butter'd Eggs; mix theſe all together, make this up and dip them in the Yolks of Eggs, then roll them in Flower, and fry them; garniſh your Diſh with them and fry'd Parsley, and Lemon ſlic'd.

A white Fricasſee of Lamb.

CUT a Loin of Lamb in Steaks, take off the Skin and the Kidney with its Fat, it ſhould be toaſted before the Fire, you may fill the Fat of the Kidney with forc'd-meat, to lay in the middle of the Diſh; then ſeaſon your Meat with! Pepper, Salt, Nutmeg, a little ſweet Marjoram, dry'd and powder'd, a little Jamaica Pepper beat fine, ſome Lemon-peel, half a pint of Muſhroom Buttons, ſome Morells, or Truffles, a Shallot or two; then ſtew them gently, with a pint of Veal-broth, or, for want of the Broth, boil the Parings of your Muſhrooms in a pint of Water with a little Hartſhorn-shavings till it will jelly, ſtrain it off and ſtew it in that; when it is ſtew'd enough, pour off the Liquor, and thicken it with Butter roll'd in Flower, and the Yolks of three Eggs beat: If you had no freſh Muſhrooms at the beginning, you muſt now put in half a pint of pickled Muſhrooms, then you may add a little White Wine, and ſome Lemon-juice, brewing all well together; then put your Kidney in the middle of the Diſh, and toſs up your Steaks in the Sauce, and lay them neatly in the Diſh, but let not the Sauce cover the Kidney; then garniſh with Lemon ſlic'd, or Orange. You may

may fricassée Rabbits or Chickens the same Way, only taking the Skin off the Chickens.

White Fricassée of Tripe.

TAKE some lean Tripe, and cut it in small square pieces, and put it in a Stew-pan, put to it a few Capers, some white Gravy, a Glass of White Wine, a bunch of sweet Herbs, some Nutmeg grated, a little Salt and Pepper, and a Shallot; when it is stew'd enough, strain off the Sauce, and add to it some Parsley boil'd tender and shred small, with a little Lemon-juice, thicken it with two or three Eggs well beaten together, so that it does not curdle, and serve it hot on fry'd Sippets; garnish with Lemon slic'd. Some thicken the Sauce with Cream and Butter, they are both good.

A brown Fricassée of Chickens and Rabbits.

CUT them in pieces, and fry them brown in Butter, then having a pint of Gravy, a little Claret, White Wine and strong Broth, two Anchovies, two shiver'd Pallates, a Faggot of sweet Herbs and savory Balls, and savory Seasoning; thicken it with brown Butter, and squeeze on it a Lemon.

A white Fricassée of the same.

CUT them in pieces, wash them from the Blood, fry them on a soft Fire, and put them into a Fry-pan with a little strong Broth; season them and toss them up; when it is almost enough, put to it a pint of Cream, thicken it with a bit of Butter roll'd up in Flower.

A Fricassée of Lamb.

CUT a Hind Quarter of Lamb into thin slices, season them with savory Spice and sweet Herbs, a Shallot; then fry it on the Fire, toss them up in strong Broth, White Wine, Oysters, forc'd-meat Balls, two Pallates, a little brown Butter, an Egg or two to thicken it, or a bit of Butter roll'd in Flower, and garnish it with slic'd Lemon.

To make a white Fricassee.

TAKE three Chickens and strip off their Skins, then cut them small; make a strong Gravy of Veal; put as much of it with the Chickens as will cover them in the Stew-pan with Mushrooms, a bundle of sweet Herbs, some whole Pepper, some Mace and Salt; when tender, pour the Liquor into the Pan, and add to it more than a quarter of a pint of White Wine; the same Quantity of Cream, three Eggs well beat, a little shred Parsley; then stir it over the Fire till 'tis as thick as you like it. Then put in the Chickens, and shake it over the Fire.

A Fricassee of Lamb another Way.

CUT a Hind Quarter of Lamb into little bits, then season it with a little Mace, Pepper, and Salt; then dust over it Flower, and fry it brown in sweet Butter; then have half a pint of Gravy, as much strong Broth; put both in the Frying-pan by degrees, and keep it stirring in the Pan; when it is enough, toss it up well, and serve it with Sippets. You may add one Hundred forc'd-meat Balls, Oysters, Cocks-combs, Ox-palates boil'd tender, blanch'd and cut into pieces.

To make a Fricassee.

FLEY three Chickens or Rabbits, cut them into little bits, put them into a Quart of Water, then take them up, and put them into a Frying-pan to a pint of White Wine, as much strong Broth or Water, a little Pepper, Cloves, Mace, a few Sprigs of sweet Herbs, one Anchovy, two Shallots, two slices of Lemon. Stir it till tender, then put in a pint of Oysters, some Mushrooms, fifty Balls of forc'd-meat boil'd in Water a little, then with burnt butter, and serve it with Sippets, Lemons slic'd, and Barberies.

C H A P. XXI.

Ragon of Veal Sweetbreads.

CUT your Sweetbreads into pieces as big as a Walnut, wash them and dry them, then burn some butter in a Frying-pan, and when it is very hot put in the Sweetbreads, stirring them till they are brown; then pour in some gravy, with some Mushrooms season'd with Pepper, Salt, with a little Allspice, and stew them about half an hour, after which pour off your Sauce through a Sieve, and thicken it; place your Veal in the Dish, and pour your Sauce over it; you may add to this Cocks-combs blanch'd with Truffles or Morels, but Mushrooms is enough if you can get them; serve it with slic'd Lemon or Orange.

A Leg of Mutton in Ragon.

TAKE a Leg of Mutton, lard it with Bacon, and roast it half an Hour; put it in a Pot with the Mixture as follows: put to it a Quart of Gravy, and a Quart of Wine, half a pint of Verjuice, some Pepper and Salt, and Onions stuck with Cloves; cover it close, and put a bunch of sweet Herbs, and then stew it till it is tender, then take the Liquor and thicken it with burnt butter, and put some pickled Mushrooms and three Anchovies; garnish it with Lemon slic'd. You may ragou a Loin or Neck of Mutton the same Way.

To make a rich Ragon for a Plate.

TAKE some Lamb-stones and Sweetbreads, and parboil them, and cut them in slices, some Cocks-combs blanch'd and slic'd; then take your Meats and season them with Pepper, Salt, and other spice, then fry them a little in Lard, then drain them, then toils them up in good Gravy, a bunch of sweet Herbs, two Shallots, some Mushrooms, Truffles, or Morels; thicken it with burnt butter, adding a Glass of Claret; garnish with red Beet Roots, or

pickled Mushrooms, or fry'd Oysters, or Sausages and Lemon, or Barberries.

A Ragou for Made Dishes.

TAKE Claret Gravy, sweet Herbs, and savory Spice, toss up in it Lamb-stones, Cock-stones, Combs boil'd, blanch'd and slic'd, Sweetbreads, Oysters, Mushrooms, Truffles and Morels; thicken these with brown butter, use it when call'd for.

A Ragou of a Breast of Veal.

BONE a Breast of Veal, cut a square Piece, then cut the other part into two small Pieces, brown it in butter, then stew and stoss it up in a pint of Gravy, a little Claret, White Wine, strong Broth, an Onion, two or three Anchovies, Cock-combs, Lamb-stones, Sweetbreads blanch'd and sliced, with savory Balls, Oysters, Truffles and Morels, Mushrooms, savory Spice, and Lemon Juice; then toss it up and thicken it with brown butter; put the Ragou in the Dish, lay on the square Piece, slic'd Lemon, Sweetbreads, Sippets, bacon fry'd in batter of Eggs; garnish it with slic'd Oranges.

A Ragou of Sweetbreads.

SET, lard, and force the Sweetbreads with Mushrooms, the tender ends of Pallates, Cock-combs boil'd tender, Spice beat in a Mortar mix'd with fine Herbs and a little grated Bread, and an Egg or two: then fry them thus forced, and toss them up in Gravy, Claret, White Wine, with Cock-combs and Mushrooms, Spice, and Oysters, diced Lemon, thicken it with brown Butter, and garnish it with slic'd Lemon and Barberries.

Beef a la mode.

TAKE a buttock of Beef interlarded with great Lard roll'd up with savory Spice, minced Sage, Parsley, Thyme, and green Onions; and put it into a great Sauce-pan, and bind it close with coarse Tape. When it is half done, turn it, let it stand over the Fire on a Stove twelve Hours, or in a Campaign

Oven

Oven. It is fit to be eat cold or hot. When it is cold slice it out thin, and toss it up in a fine Ragou of Sweet-breads, Oysters, Mushrooms, and Pallates.

Veal a la mode.

TAKE a Fillet of Veal interlarded as the Beef, add to the stewing of it a little White Wine. When it is cold you may slice it out thin, and toss it up in a fine Ragou of Mushrooms.

To Ragou a Breast of Veal.

BEAT the Veal flat. flower it, then fry it in a Pan with a slow Fire; when brown, cover it with some gravy; season it too with some Pepper and Salt, and a bundle of sweet Herbs. When half enough stew'd, put to it a Sweet-bread cut in bits; add Mushrooms and Cocks-combs. Let it stew till enough, then take it up, and take off the Fat; then put it into a Dish, and squeeze some Lemon to the Sauce; then pour it into a Dish.

C H A P. XXII.

To roast a Piece of Sturgeon.

STICK your Sturgeon with Cloves, then let it roast very leisurely, basting it often with butter; and when it is enough, serve it with Venison Sauce.

Eels roasted.

TAKE a large Eel and scour it well with Salt and Water, then skin it almost to the Tail, then gut and wash and dry it, then take some grated Bread, a little sweet Marjoram, some Nutmeg grated, a little Lemon-peel grated, some Salt and Pepper, two Eggs butter'd; make a Pudding of this; you may add a few Oysters and Anchovy: Mix these all together, and put in the Belly of the Eel; then rub the Flesh of the Eel with the Yolk of Eggs, and roll it in some of the Seasoning; when there has been no butter'd Eggs, then draw the Skin over it, and roll that in the same dry seasoning; put a Scuer through it, and tye it to a Spit, and baste it with Lard.

The same Way is us'd to spitchcock Eels, only cutting them in lengths of three Inches and broiling them; serve this with melted butter, Anchovy and Oysters, or Shrimps, if you can have them, and add a little White Wine. Garnish with Lemon slic'd.

Carp's larded with Eels in a Ragou.

TAKE a live Carp, scale and slice him from Head to Tail in four or five Slices on one side to the Bone, then take a good silver Eel, and cut it as for Lard as long and as thick as your little Fingger, roll'd in sweet Herbs, powder'd Leaves, and savory Seasoning; then lard it thick on the slic'd Side, and fry it in a Pan of Lard; then make for it a Ragou, with Gravy, White Wine, Claret, Vinegar, the Spawn, Mushrooms, Capers, grated Nutmeg, Mace, a little Pepper and Salt; thicken it with brown butter, and garnish it with sliced Lemon.

To roast a Pike.

SCALE and wash a Pike from Head to Tail, lard it with Eel's Flesh, roll'd in sweet Herbs and Spice; roast it at length, or turn his Tail into his Mouth, baste and bread it, or bring it off in the Oven; let the Sauce be drawn butter, Anchovies, the Spawn and Liver, Mushrooms, Capers and Oysters.

To roast Lobsters.

RUN a broad Spit through and tie it fast; when it begins to crackle, it is enough. Let one be put whole into the Dish, and t'other slit in two and laid round it. Make the Sauce with half a pint of White Wine and an Anchovy, and a little Pepper; let it boil very well, then melt butter with it thick, put in the Juice of a Lemon, and serve it with stew'd Oysters put into the Dish.

To roast Lobsters another Way.

RUN not the Spit through them, but tie them; baste them with Water and Salt. When they are half enough, baste them with Claret, and save it to make Sauce, or serve them with Anchovy Sauce.

fit and serve them in the Shells, or whole; garnish them with Shrimps and Laurel; or thus, bruise and mix them with a little fresh Butter or Sugar, and it is fit. Roast them an Hour, till they crack.

A Bisk of Fish.

CLEAN a Pike, then fill its Belly with shell'd Shrimps, a little whole Pepper, Cloves, Mace, and a few sweet Herbs; then lard it with pickled Herrings; run a Bird-spit through it, tye it fast to a long flat Splinter, on both sides the Spit. Roast it an Hour, and baste it often with butter. Serve it with a stew'd Carp on each side, with Whittings and Spitchcocks; make the Sauce with the Liquor the Carp was stew'd in; put into it a Quart of Oysters plump'd in their own Liquor, a Pint of Shrimps; then beat it up with two Pounds of fresh Butter; pour it all over the Fish. Garnish it with Horse-radish scrap'd, Sippets fry'd, Parsley fry'd, green Oysters fry'd in Butter, Shrimps, Lemon slic'd, and Barberries.

To dress a Cod's Head, or fresh Salmon.

TAKE a little Water, and put in a pint of Vinegar, a handful of Salt, as much Fish-herbs, the Rind of a Lemon, and one Onion. Let it boil a quarter of an Hour; then lay the Fish on a Fish-plate; being clean wash'd, put it in, boil it gently till enough; take it up and dry it very well from the Water over Coals. Make the Sauce ready for it, half a pint of Gravy, a pint of White Wine, a little Horse-radish scrap'd, two Anchovies, whole Pepper and Mace, three Slices of Lemon, a few sweet Herbs; boil them half away, then put in two or three Pounds of fresh butter, a Quart of Oysters plump'd in their own Liquor, a pint of Shrimps, ten bits of boil'd Lobster; toss it up till very thick, dish the Fish, and lay on all sorts of small Fish round it. Then pour the Sauce over it, and garnish the Dish.

To boil a Tench.

SCALE your Tench when it is alive, gut it and wash the inside with Vinegar, then put it into a Stew-pan when the Water boils, with some Salt and a bunch of sweet Herbs, and some Lemon-peel, and whole Pepper; cover it up close, and boil it quick till it is enough; then strain off some of the Liquor, and put to it a little White Wine, some Mushroom Gravy, or Walnut Liquor, an Anchovy, some Oysters or Shrimps. Boil these together, and toss them up with thick butter roll'd in Flour, adding a little Lemon-juice. Garnish with Lemon and Horse-radish, and serve it hot with Sippets.

To boil Salmon.

TAKE your Salmon and wash it with Salt and Water, but do not scale it, then lay your Fish in your Stew-pan, and cover it with Water, and a little Vinegar, a little Salt, and some Horse-radish; you must boil it quick, and must make your Sauce with Oysters stew'd in their own Liquor, some whole Pepper, a little Mace, an Anchovy or two, some pickled Mushrooms, a little White Wine, and thicken it with butter roll'd in Flour; you may add the Body of a Crab in your Sauce; stir it well; it will make it very rich. Serve it hot, and garnish with fry'd Oysters or Smelts, and Lemon slic'd, Horse-radish, and fry'd Bread.

To boil a Cod's Head.

SET a Kettle on the Fire with Water and Salt, a Fagot of sweet Herbs, an Onion or two; when the Liquor boils, put in the Head on a Fish-plate; in the boiling put in cold Water and Vinegar; when it is boiled drain and sponge it; for the Sauce, take Gravy, Claret boil'd up with a Fagot of sweet Herbs, an Onion, two or three Anchovies drawn up with two pound of drawn butter, half a pint of Shrimps, and the Meat of a Lobster shred it fine; then put the Head in a Dish, pour the Sauce thereon, stick small Toasts on the Head, lay on and about it the Spawn,

Spawn, Milt, and Liver, and garnish it with fry'd Parsley, slic'd Lemon, and Barberries.

To batter Lobsters.

BREAK the Shell, take out the Meat, and put them into a Sauce-pan with a little season'd Gravy, a Nutmeg, a little Vinegar, drawn butter; fill the Shells, and set the rest in Plates.

To do them sweet.

SEASON them with Sack, Sugar, Mace, and Lemon-juice, and garnish it with slic'd Lemon.

To fry Oysters.

YOU must make a batter of Milk, Eggs, and Flour; then take your Oysters and wash them, and wipe them dry, and dip them in the batter; then roll them in some Crumbs of Bread and a little Mace beat fine, and fry them in very hot Butter or Lard.

To fry Oysters another Way.

BEAT four Eggs with Salt, put a little Nutmeg grated, a Spoonful of grated Bread; then make it as thick as Batter for Pancakes with fine Flour; drop the Oysters in, and fry them brown in clarified Beef Suet. They are to lay round any Dish of Fish; Ox palates boil'd tender, blanch'd and cut in pieces, then fry'd in such butter as is proper to garnish Hashes or Fricassees.

To broil a Cod.

TAKE a large Cod, and cut the thick Part into Pieces an Inch thick, then flour it well, and put it on your Gridiron over a slow Fire; make your Sauce with a Glass of White Wine, an Anchovy, some whole Pepper, or a little Horse-radish, a little Gravy, a Spoonful of the Kitchen Sauce, or pickled Walnut Liquor, with some Shrimps or Oysters, or pickled Mushrooms; boil it together, and thicken it with butter roll'd in Flour, with some of the Liver of the Fish that has been parboil'd, and must be bruised in it. Garnish with Lemon slic'd, and Horse-radish scrap'd.

Broil'd

Broil'd Whitings.

WASH your Whitings with Water and Salt, and dry them well and flour them; then rub your Gridiron well with Chalk, and make it hot, then lay them on, and when they are enough serve them with Oyster or Shrimp-sauce; garnish with Lemon slic'd.

Note, The Chalk will keep the Fish from sticking.

To spitcock Fish.

CLEAN Eels well with Salt, skin them, slit them down the back, or do them whole; then serve them up. Season them with Pepper, Nutmeg and Salt, a few sweet Herbs shred fine, and grated white-bread; then boil them over Coal. Serve them with Anchovy-sauce; so do them for great Dishes of Fish.

To bake a Salmon whole.

DRAW your Salmon at the Gills, wash it and dry it, lard it with a fat Eel, then take a pint of Oysters, shred, some sweet Herbs, some grated Bread, four or five butter'd Eggs, with some Pepper, Salt, Cloves and Nutmegs; mix these together, and put them in the Belly at the Gills, then lay it in an earthen Pan, borne up with pieces of Wood in the bottom of the Dish; put in a pint of Claret, baste your Salmon well with butter before you put it in the Oven; when it is done make your Sauce of the Liquor that is under the Salmon, some Shrimps, some pickled Mushrooms, and two Anchovies, some butter roll'd in Flower; boil these together, and garnish with fry'd Oysters, fry'd Bread, and Lemon slic'd; serve it hot. A Cod baked in this manner is very good.

Oysters in Ragon.

BURN some butter, then take large Oysters well wash'd and dry'd, and throw them into the pan with a Shallot or two and a little Salt; fry them a little, then take them out and let them drain, then boil the Oyster Liquor with Spices to your mind, some Anchovy, a little Gravy, and thicken it with butter roll'd

in

in Flower, and burn it in the Pan, then pour this Sauce over the Oysters; garnish with fry'd Bread and Lemon slic'd.

To stew a Trout.

TAKE a large Trout and wash it, put it in a Pan with Gravy and White-wine, then take two Eggs butter'd, some Salt, Pepper and Nutmeg, some Lemon-peel, a little Thyme, and some grated bread; mix them all together, and put it in the belly of the Trout, then let it stew a quarter of an Hour; then put in a piece of butter in the Sauce; serve hot, and garnish with Lemon slic'd.

To stew Tench.

TAKE your Tench and cut the Tail to make them bleed, gut them and clean them from the Scales; then lay them in a Stew-pan with a pint of Gravy, and a pint of Claret, an Onion stuck with Cloves, two Anchovies, a Nutmeg slic'd, some whole Pepper, a little Salt, some Horse Radish slic'd, a bunch of sweet Herbs, a little Lemon-peel, and the Blood; let them stew till they are enough, then strain your Liquor, and thicken it with burnt butter; garnish with Horse Radish, Lemon slic'd, the Milts and Rows of the Fish, with fry'd bread cut the length of one's Finger.

To stew Carp.

TAKE live Carp and bleed them in the Tail, and save the blood, then scale, wash, and gut them, and put them in a Stew-pan, a pint of Claret, and a pint of Gravy with the blood, a bunch of sweet Herbs, two Anchovies, an Onion stuck with Cloves, some Lemon-peel, some Horse Radish slic'd, Nutmeg slic'd, and some whole Pepper, a little Brazeel-wood rasp'd and ty'd in a Cloth. When the Carp is enough, strain off the Sauce, then put in a little Lemon-juice or Verjuice, thicken the Sauce with burnt butter; garnish with Roe or Milt, and slic'd Lemon, Horse Radish scrap'd. The Milt is much the finer Fish, tho' smaller than the Spermer.

A stew'd Cod.

TAKE your Cod and lay it in thin slices at the bottom of a Dish, with a pint of Gravy, and half a pint of White-wine, some Oysters and their Liquor, some Salt and Pepper, a little Nutmeg, and let it stew till it is almost enough, then thicken it with a piece of butter roll'd in Flower, let it stew a little longer, serve it hot, garnish with Lemon slic'd.

To stew Carp another Way.

TAKE a brace of live Carp, knock them on the Head, open the Bellies, wash out the Blood with Vinegar and Salt, then cut them close to the Tail to the Bone and wash them clean, put them in a broad Sauce-pan, and put thereto a Quart of Claret, a pint of White-wine, a Quart of Vinegar, a pint of Water, a Fagot of sweet Herbs, a Nutmeg sliced, large Mace, four or five Cloves, two or three Races of Ginger, whole Pepper, and an Anchovy; cover it close and stew them a quarter of an Hour, then put to it the blood of the Carps, Salt, and a Ladle of brown butter; lay about it the Spawn, Milt, and Liver, stick on them Toasts, and eat the Lear-broth, or thicken it with brown butter.

To stew Oysters.

PLUMP them in their own Liquor, then strain them off, wash them clean in clear Water, then set on a little of their own Liquor, Water, and White-wine, a little whole Pepper, and a blade of Mace; let it boil very well, then put in your Oysters, let them just boil up; then thicken them with the Yolks of two Eggs, a piece of butter, a little Flower; beat up very well, thicken it and serve it up with Sippets and Lemons.

To stew a Carp another Way.

BLEED it under the lower Fin in a Pint of Claret, or White-wine, half a pint of Water, a few sprigs of sweet Herbs, a little whole Pepper, Mace and Salt, two slices of Lemon; put all these and the Carp raw in a Stew-pan, stew it well on both sides, then

then put in half a pint of Oysters plump'd, let them simmer a little; beat them up thick with a pound of fresh butter, or more. Serve it with Sippets, Barberies, and Lemon slic'd.

How to stew Carp from Pontack's.

TAKE half Gravy, and half Claret, as much as will cover your Carp in the Pan, with Mace, whole Pepper, a little Cloves, two Anchovies, a Shallot or Onion, a little Horse Radish, a little Salt; when the Carp is enough, take it out, and boil the Liquor as fast as possible, till it be just enough to make sauce; flour a bit of butter, and throw into it; squeeze the Juice of one Lemon, and pour it over the Carp.

C H A P. XXIII.

S A U C E S, S O U P S, &c.

Gravy Soup.

TAKE the Bones of a Rump of Beef, and a piece of the Neck, and boil it till you have all the goodness out of it; then strain it off, and take a good piece of butter, and put it in a Stew-pan and brown it, then put to it an Onion stuck with Cloves, some Sallary and Endive, and Spinage; then take your Gravy and put to it some Pepper, Salt and Cloves, and let it boil all together; then put in Sippets of Bread dry'd by the Fire; you may put in a Glass of Red Wine. Serve it up with a *French Role* toasted in the middle.

A standing Sauce for a Kitchen.

TAKE a Quart of Claret or White-wine, put it in a glazed Jar, the Juice of two Lemons, five large Anchovies, some Jamaica Pepper whole, some sliced Ginger, some Mace, a few Cloves, a little Lemon-peel, Horse Radish slic'd, some sweet Herbs, six Shallots, two spoonfuls of Capers, and their Liquor;

quor; put all these in a Linen-bag, and put it into the Wine, stop it close, and set the Vessel into a Kettle of hot Water for an Hour, and keep it in a warm place. A spoonful or two of this Liquor is good in any Sauce.

Sauce or Lear for a sweet Pye.

TAKE some White-wine, a little Lemon-juice, or Verjuice, some Sugar; boil it, then beat two Eggs, and mix them well together, then open your Pye and pour it in. This may be us'd for Veal or Lamb-pyes.

Sauce for savory Pyes.

TAKE some Gravy, some Anchovy, a bunch of sweet Herbs, and an Onion, a little Mushroom Liquor; boil it a little and thicken it with burnt butter, then add a little Claret, open your Pye and pour it in. This serves for Mutton, Lamb, Veal, or Beef-pyes.

Asparagus Soup.

TAKE five or six pounds of lean Beef cut in Lumps, roll'd in Flour, then put it in your Stew-pan, with two or three slices of fat Bacon at the Bottom; then put it over a slow Fire, and cover it close, stirring it now and then till the Gravy is drawn; then put in two Quarts of Water, and half a pint of pale Ale: Cover it close, and let it stew gently for an Hour, some whole Pepper and Salt, to your Mind, then strain out the Liquor, and take off the Fat, then put in the Leaves of white-beets, some Spinage, some Cabbage-lettice, a little Mint, some Sorrel, and a little sweet Marjoram powder'd; let these boil up in your Liquor, then put in the green Tops of Asparagus cut small, and let them boil till all is tender. Serve it hot with a *French Role* in the middle.

Note, Instead of Asparagus, you may put in green Pease.

To make Gravy an easy Way.

TAKE some Neck-beef cut in thick slices, then flour it well and put it in a Sauce-pan, with a slice of

of fat Bacon, an Onion slic'd, some Powder of sweet Marjoram, some Pepper and Salt; cover it close and put it over a slow Fire, and stir it three or four Times, and when the Gravy is brown, put some Water to it, and stir all together, and let it boil about half an hour; then strain it off, and take the Fat off the Top, adding a little Lemon-juice. This Gravy is fit for all brown Sauces.

Gravy for white Sauces.

TAKE part of a Knuckle of Veal, or the worst part of a Neck of Veal, boil about a pound of this in a Quart of Water, an Onion, some whole Pepper, six Cloves, a little Salt, a bunch of sweet Herbs, half a Nutmeg slic'd; let it boil an Hour, then strain it off and keep it for Use.

A cheap Gravy.

TAKE a Glass of small Beer, a Glass of Water, an Onion cut small, some Pepper and Salt, a little Lemon-peel grated, a Clove or two, a spoonful of Mushroom Liquor, or pickled Walnut Liquor; put this in a Bason, then take a piece of butter, and put it in a Sauce-pan, then put it on the Fire and let it melt, then drudge in some Flower, and stir it well till the Froth sinks, and it will be brown; put in some slic'd Onion, then put your Mixture to the brown butter, and give it a boil up.

Plumb Porridge.

TAKE a Leg of Beef, and four Gallons of Water, boil it till the Beef is tender, then strain it off, and put the Liquor in the Pot again, then put a pound of Prunes, a quarter of an Ounce of Cloves, half an Ounce of Mace, two Nutmegs beat and put in a Bag; let it boil half an hour, then put in five pounds of Currans, and three pounds of Raisins, and let it boil half an hour longer; then put in a Quart of strong Beer and let it boil up, then take it off and put in two pounds of Sugar, a little Salt, a Quart of Claret, and a pint of Sack, the Juice of two Lemons;

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put it in an earthen Pan; and keep it for Use. Serve it hot in Proportions, as you want it.

A Caudle for sweet Pyes.

TAKE Sack and White-wine, a like in quantity, a little Verjuice and Sugar; boil it and brew it with two or three Eggs, as butter'd Ale. When the Pyes are baked, pour it into your Pyes at the Funnel, and shake it together.

A Lear for savory Pyes.

TAKE Claret Gravy, Oyster Liquor, two or three Anchovies, a faggot of sweet Herbs and an Onion; boil it up and thicken it with brown butter, then pour it into the savory Pyes, when called for.

A Lear for Fish Pyes.

TAKE Claret, White-wine and Vinegar, Oyster Liquor, Anchovies, and drawn butter; when the Pyes are baked, pour it in at the Funnel.

A Lear for Pasties.

SEASON the Bones of the Meat, then make your Pasty, and cover them with Water, and bake them with the Pasty. When they are baked, strain the Liquor into the Pasty.

Strong Broth.

TAKE three Gallons of Water, and put therein a Leg and Shin of Beef, cut it into five or six pieces, boil it twelve hours, now and then stir it with a stick, and cover it close; when it is boiled, strain it and cool it, let it stand till it will jelly, then take the fat from the top, and the dross from the bottom, and keep it for your use.

Gravy.

CUT a piece of Beef into thin slices, and fry it brown in a Stew-pan, with two or three Onions, two or three lean slices of Bacon; then pour on it a Ladle of strong Broth, rubbing the brown from the Pan very clean; add to it more strong Broth, Claret, White-wine, Anchovy, a faggot of sweet Herbs, season

season

season it, and let it stew very well. Strain it off, and keep it for use.

Plumb Pottage.

TAKE two Gallons of strong Broth, put to it two pounds of Currans, a pound of Raisins of the Sun, half an Ounce of sweet Spice, half a pound of Sugar, a quarter of a pint of Claret, as much Sack, the Juice of two Oranges and two Lemons; thicken it with a quarter of a pound of Rice-flower, or raspings of Bread, with a pound of Prunans.

A brown Pottage Royal.

SET a Gallon of strong Broth on the Fire, with two shiver'd pallates, Cocks-combs, Lamb-stones sliced, with savory Balls, a pint of gravy, two handfuls of Spinage and young Lettice minced; boil these together with a Duck, the Leg and Wing Bones being broke and pull'd out, and the breast slash'd and brown'd in a Pan of stuff; then put to it two *French* Rolls sliced and dried hard and brown; put the pottage in a Dish, and the Duck in the middle; lay about a little Vermicelli boil'd up in a little strong Broth, savory Balls, and Sweet-breads. Garnish it with scalded Parsley, Turnips, Beet-roots, and Barberies.

A Pease Soup.

BOIL a Quart of good seed Pease tender and thick, strain and wash it through with a pint of Milk; then put therein a pint of strong Broth boil'd with Balls, a little Spear-mint, and a dry'd *French* Roll; season it with Pepper and Salt, cut a Turnip in Dice, fry it, and put it in.

Green Pease Soup.

WIPE the Pease-cod-shells and scald them, strain and pound them in a Mortar, with scalded Parsley, young Onions, and a little Mint; then soak a white *French* Roll; boil these together in clear Mutton-broth, a faggot of sweet Herbs; season it with Pepper, Salt, and Nutmeg, then strain it through a Cullender; put the pottage in a Dish, put in the middle

dle your larded Veal, Chickens, or Rabbits. Garnish it with scalded Parsley, Cabbage-lettice, and the Pease.

A Craw-fish Soup.

CLEANSE them, and boil them in Water, Salt, and Spice; pull off their Feet and Tails and fry them, break the rest of them in a stone Mortar, season them with savory Spice, and an Onion, hard Egg, grated Bread, and sweet Herbs, boil'd in strong Broth; strain it, and put to it scalded chopp'd Parsley and *French* Rolls; then put them therein, with a few dry'd Mushrooms. Garnish the Dish with sliced Lemon and the Feet and Tail of a Craw-fish.

An Eel Pye.

CUT, wash, and season them with sweet seasoning, a handful of Currans, butter, and close it.

To make an excellent cold Posset.

TAKE nine spoonfuls of White-wine, two of Verjuice, two of Orange-flower Water, fix of fair Water, the Juice of two Lemons, as much Sugar as will make it very sweet; then pour into it one Quart of Cream from some high Place, and let it stand at least two Hours before you eat it.

To burn Butter.

PUT two Ounces of butter into a Frying-pan over a little Fire; when 'tis melted, dust in a little Flower, and keep it stirring till it is a little thick and brown; then thicken Sauce instead of Eggs.

A Soup.

TAKE a little gravy and strong Broth, of each the same Quantity, in all three pints, a sprig of sweet Herbs, a little whole Pepper and Salt; boil it half an hour, then put in a Loaf of *French*-bread, cut like Dice; stew a Fowl in it till it is boil'd tender, and place it in the middle.

A Gravy for a Pasty.

BREAK the Bones of the Meat to mash, then put them into a Pan, with a pint of Claret, a Quart of Water, a little whole Pepper, Mace, and Salt;

Salt; brew into it eight Ounces of pure sweet butter, then strain it, and pour it into the Pasty when both hot. This gravy is enough for a Pasty of fourteen pounds of Flower.

Sauce for a Turkey.

TAKE a little Claret and strong Broth, or Water, Anchovy, one Shallot, a little Pepper, Mace and Salt, and a slice of Lemon; set it to stew a little, then strain it, and pour it through its belly. Serve it with Onion-sauce. Boil them in three or four Waters, then drain them dry, chop them a little broad; lay them round the Turkey; butter them, and serve them only with gravy.

The same for a Capon, only add the Necks and a few sprigs of sweet Herbs.

Sauce for a Woodcock or Pheasant.

TAKE a little Claret and Water, one Shallot, a little whole Pepper, Mace, a little grated white Bread, and Nutmeg; slice it a little thin, put in a piece of fresh butter. Serve it with Sippets and Lemon sliced. Roast the Guts in them. The same way for Pheasants, with roasted wild Fowl round them. Put the Fowl-sauce in the Dish with it. Put the Pheasant-sauce by in a Plate.

Sauce for wild Fowl.

TAKE a little Claret and Water, one Shallot, a little whole Pepper, Mace and Salt, a little of an Anchovy, a slice of Lemon, a few sprigs of sweet Herbs; let it stew half an hour, then strain it off, and it is fit for roast Mutton. Garnish Fowls and Veal with Lemon sliced, Oranges quartered, and flavers of Mutton with pickle; or you may serve either of these with Gravy-sauce, only adding Capers, or any such pickles.

Sauce for a Green Goose.

TAKE half a pint of the Juice of Sorrel, half a pint of White-wine, a little Nutmeg, a little grated white Bread, a very little Sugar; let it boil a little, then put in some fresh butter, and serve it in the Dish with them. Being roasted, it must not be too thick of Bread.

Or thus,

Fill the belly with Onion, a little fresh butter and Salt, and serve them with gravy.

To make Gravy.

PUT two Ounces of Bacon into a Frying-pan, put in a pound of lean Beef cut in slices, fry it a little, then put in one pint of Claret, and another of Water, one Anchovy, a sprig of sweet Herbs; fry this a quarter of an hour, then put out the gravy, and fry it till it is all out; then strain it, and it is fit for use.

Sauce for Fish or Flesh.

TAKE a pint of Water and a pint of Claret, a few sprigs of sweet Herbs, a little whole Pepper, Mace, and Salt, two slices of Lemon, a Shal-lot, and two Anchovies; boil it an hour, and strain it off. 'Tis fit for Fish; but for Flesh, add a little Horse Radish scrap'd, and boil it half away; then beat it up thick with a pound or twelve Ounces of sweet butter; or you may make it all of strong Broth.

Sauce for boil'd Chickens, or Lamb.

TAKE a little white Water and a pint of Claret, a few sprigs of sweet Herbs, a little whole Pepper, and Mace, three slices of Lemon; let it stew a little, then put in a little Parsly and Spinage boil'd green, and chop'd a little; then beat it up thick with six Ounces of fresh butter, and pour it over the Meat, and serve it. Garnish it with Lemon slic'd and Barber-ries, Grapes, and Gooseberries scalded, to their Sauce in their season.

Strong

Strong Broth.

TAKE a Leg of Beef and a Knuckle of Veal, break the Bones to pieces, put all in a pot, with ten Quarts of Water; a bunch of sweet Herbs, four Onions, a little whole Pepper and Mace; boil it till it comes to four Quarts; strain it, and it is fit for use.

A Soup.

TAKE three pints of strong Broth, fifty Balls of Forc'd-meat, a handful of Spinage and Sorrel chop'd, and a little Salt; let it stew a little, then put in a Loaf of *French*-bread cut like Dice, and toasted, and six Ounces of butter. Toss it up, and serve it.

Sauce for roasted Venison.

TAKE a little Claret and Water, a stick of Cinamon, a blade of Mace, and a little grated white Bread; let it stew with a little butter and Sugar. Mix and serve it in the Dish with it.

Or thus.

Take half a pint of gravy, one Onion stuck with Cloves, a stick of Cinamon, a little Claret or Anchovy; let it boil a little, then thicken it with a little burnt butter; beat it well together, and serve it in the Dish.

Pease Pottage.

TAKE a Quart of strong Broth, the Flower of half a pint of Pease, and an Ox-palate, all boil'd tender, clarified and cut in pieces; season all with a little Pepper, Mace, and Salt; when it boils, put in a little Spear-mint and Sorrel a little chop'd, four Balls of Forc'd-meat green'd, a little white Bread like Dice, toasted on a plate before the Fire; then put in four Ounces of fresh butter; toss it up. Serve it with Chicken boil'd tender, and set in the middle.

To make solid Soup.

TAKE a Leg of Veal, or any other young Meat; cut off all the Fat, and make strong Broth after the common Way; put this into a wide silver Bacon or a Stew-pan well tinn'd; let it stew gently over a slow Fire till it is boil'd away to one third of the Quantity; then take it from the Fire, it being apt to burn, and

and set it over Water that is kept constantly boiling, this being an even Heat; in this Manner let it evaporate, stirring it often till it becomes, when cold, as hard a Substance as Glue; then let it dry by a gentle Warmth and keep it from Moisture.

When you use it, pour boiling Water upon it. It makes excellent Broth, either strong or small, according to the Quantity you put in. It will keep good an *East-India* Voyage.

Sauce for a Turkey.

TAKE half a pint of Claret, as much strong Broth, an Onion, a little whole Pepper, an Anchovy, and a little butter; let it stew a quarter of an hour, and pour it through the Body of the Turkey. Garnish the Dish with Lemons and Onions.

To make Gravy.

TAKE a lean Piece of Beef, one Quarter roasted, and cut it in pieces; put it into a Stew-pan, with half a pint of strong Broth, and a pint of Claret; cover it up close, and stew it an Hour, often turning it; season it with Pepper and Salt, then strain it off, and put it into a stone Bottle and when you use it, warm the Bottle.

To make strong Broth.

TAKE four pounds of lean Beef, cut it into thin pieces, put it into a Stew-pan, and just cover it with Water; let it boil an Hour, then scum it, and it is boil'd enough. Squeeze it between two Trenchers.

C H A P. XXIV.

Directions for Drying, Salting, Collaring, Potting, Pickling Flesh and Fish, after the most elegant Manner.

To dry a Leg of Mutton like Ham.

CUT a Leg of Mutton like a Ham, then take two Ounces of Salt-peter beat fine, and rub your Mutton all over, and let it lie till the next Day; then make

make a pickle of Bay-salt and Spring-water, and put your Mutton in, and let it lie eight Days; then take it and hang it in a Chimney, where Wood is burnt, for three Weeks; boil it till it is tender. The proper Time to do it is in cold Weather, lest it should be tainted.

To machinate Tongues.

BLANCH them, being boiled in Water and Salt, and put them into a Pot or Barrel, and make the pickle of as much White wine Vinegar as will fill it, boil'd up with savory seasoning, Ginger, a faggot of sweet Herbs; when it is cold, put in the Tongues with slic'd Lemons, and cover it close with a Bladder and Leather. When you eat them beat up some of the pickle with Oil, and garnish'd with slic'd Lemon.

To salt Hams and Tongues.

TAKE three or four Gallons of Water, put to it two Ounces of Prunella Salt, four pounds of white Salt, four pounds of Bay-salt a quarter of a pound of Salt-peter, an Ounce of Allom, a pound of brown Sugar; let it boil a quarter of an Hour, scum it well, when it is cold, sever it from the bottom into the Vessel you steep it in.

Let Hams lie in this pickle four or five Weeks, a Clod of *Dutch* Beef as long; Tongues a Fortnight; Collar'd Beef eight or ten Days. Dry them in a Stove or Wood Chimney.

To salt Hams of Bacon.

TAKE a peck of Bay-salt, and four Ounces of Salt-peter rock'd double refin'd, and five pounds of brown Sugar; put all these into as much Spring-water as will make the pickle so strong that it will bear an Egg; the pickle must not be boil'd: put in your Hams, and let them lie in it three Weeks; then take them out of the pickle and dry them in a Cloth, and rub them over with fresh Salt, and send them to dry. The pickle will last three Months. When you find it begin to decay, boil and scum it, and use it again, putting in some fresh Salt.

To

To make Brawn.

WHEN it is cut up and bon'd, let it lie two Days and Nights in Water, shifting it each Day into fresh Water; when you come to roll it, dip it in warm Water, and salt it well; then roll it up, and boil the least Roll six Hours, and the biggest nine.

To make a Ham.

LET your Ham be fat and good; hang it up four and twenty Hours then beat it with a Rolling-pin; rub in one Ounce of Salt-peter, and let it lie four and twenty Hours; then make your Stew-pan very clean, then take one Ounce of Salt-peter, one pound of coarse Sugar, a quarter of a pound of Bay-salt, three handfuls of common Salt; mix it well, and make it hot, but don't melt it; then rub it well in, and turn it every Day, and baste it with the Brine. Let it lie there three Weeks then send it to be dry'd.

To dry Neats Tongues.

TAKE Bay-salt bruis'd small, and a little Salt-peter; rub the Tongues with a Linnen Cloth; then put the Salt to them, especially to the Roots, and as it comes to brine, add some more, when they are hard and stiff: When they have taken Salt a Night or two, roll them in Bran, and let them be dry'd.

To Salt a Ham.

TAKE a Ham of sixteen Pounds, rub it against the Fire with half a pound of Sugar; then take two pounds of Bay-salt, and two Ounces of Salt-peter and dry it for your Use.

To make Westphalia Ham.

CUT a Hind Quarter of Pork like Ham, cut all the soft Fat off, then rub it with half a pound of the coarsest Sugar you can get; let it lie four and twenty Hours, then rub it with a quarter of a pint of Salt-peter, one pint of Peter-salt, a quart of white Salt let it lie three Weeks: Rub it now and then with some white Salt. Dry it in a Chimney where you burn Wood or Turf. When you boil it, put in a pint or a Quart of Oak Sawdust; when cold, eat it with Mustard.

tard or Vinegar. Serve it with Pidgeons when it is hot, or with Spinage or Sprouts boil'd and laid round it, or eight Chickens. If you wou'd keep it long, let it lie a Month in Salt.

Dutch Beef.

TAKE a piece of Buttock of Beef without the Bone, salt it the same Way as you do a Ham; then hang it up till it is very dry; boil it; when cold, it is usually slic'd thin, and eat with Bread and Butter. You may lay Neats Tongues in the Brine, after the Ham or Beef. Let them lie fourteen Days, then hang them up to dry, or salt them, thus; rub four Neats Tongues with four Ounces of Salt-peter, a pint of Peter-salt, a Quart of white Salt; let them lie as above, turn them often in the Brine, then hang them up to dry.

Beef a la mode.

WHEN it is salt as aforesaid, cut it in slices an Inch thick; then lard it with Bacon as big as your Finger; then bake it in Butter, as potted Venison, only add four Bay-leaves, and a few sweet Herbs; then drain and season it with Spice, then lay it in the Pot in slices, and cover it with the butter it was bak'd in.

Another Way.

CUT it in slices, an inch thick, lard it with Bacon as big as your Finger, and season as above; drain it well from the gravy, and season it with Spice, then lay it the Pot in slices, with clarified butter, and it is fit.

Collar'd Beef.

TAKE a flank of Beef, and take out the girdles, and the skin off the inside; then take two Ounces of Salt-peter, three Ounces of Bay-salt, half a pound of common Salt, a quarter of a pound brown Sugar; mix these all together, and rub your Beef well, then put it in a Pan with a quart of spring-water, for four Days, turning it once a Day; then take your Beef out, and see that your fat and lean lie equal; then take some
Pepper,

Pepper, and Cloves, a good deal of Parsley and sweet Marjoram shred small, some Bacon-fat cut very small; mix these together, and strew it over the inside of your Beef; then roll it hard in a Cloth, and sew it up, and tye it at both Ends; then put it in a deep Pan with the pickle and a pint of Water; you may add a pint of Claret or strong Beer, and must put in an Onion stuck with Cloves, and a pound of butter; then cover your Pan with a coarse Paste, and bake it all night; then take it hot, and roll it harder, and tye it round with a Fillet close; then put it to stand on one end, and a plate on the top, and put a weight upon it, and let it stand till it is cold, then take it out of the Cloth, and keep it dry.

Collar'd Pig.

TAKE your Pig and cut off the Head, then cut the Body asunder, bone it, and cut it in two Collars, then wash it in Water, then take some Parsley and Sage, and Marjoram, shred very small, and put some Salt, Pepper and Nutmeg, mix these together, and strew it on the Pig, and roll it up, and tye it with a Fillet, and boil it in Water and Salt till it is tender; then take it up, and let it stand till it is cool; strain out some of the Liquor, and put two blades of Mace, and add to it some Vinegar, Salt, a little white Wine, and three Bay-leaves; give it a boil up, and when it is cold put in your Pig, and keep it for use.

To roll a Breast of Mutton.

BONE the Mutton, make a savory Forc'd-meat for it, wash it over with the batter of Eggs, then spread the Forc'd-meat on it, and roll it in a Collar, and bind it with packthread, and roast it; put under it a Regalia of Cucumbers.

To collar Beef.

LAY your Flank of Beef into Ham Brine a Fortnight, then take it out, and dry it in a Cloth; lay it on a Board, take out all the Leather and Skin, cut it cross and cross; season it with savory Spice,

two Anchovies, and a handful or two of Thyme, Parsley, sweet Marjoram, Winter-Savory, Onions, Fennel; strew it on the Meat, roll it in a hard Collar in a Cloth, sew it close, tye it at both ends, and put it in a Collar-pot, with a pint of Claret, Cochineal, two quarts of pump Water. When it is cold, take it out of the Cloth, and keep it dry.

To collar Veal.

BONE a Breast of Veal, wash and soak it in three or four Waters, dry it in a Cloth, season it with savory Spice, shred sweet Herbs, a rasher of Bacon dipp'd in batter of Eggs, and roll it up in a collar in a Cloth, boil it with Water and Salt, with half a pint of Vinegar and whole Spice; skim it clean. When it is boil'd, keep it in this Pickle.

To collar Pig.

SLIT your Pig down the Back, take out all the Bones, wash out the Blood in three or four Waters, wipe it dry, season it with savory Seasoning, Thyme, Parsley, and Salt; roll it in a hard Collar in a Cloth, tye it up at both ends, and boil it with the Bones in three pints of Water, a handful of Salt, a quart of Vinegar, and a Faggot of sweet Herbs, whole Spice, a little Ising-glass. When it is boil'd, take it off; when it is cold, take it out of the Cloth, and keep it in this Pickle.

To collar Eels.

SCOWER your large silver Eels with Salt, slit them down the Back, take out all the Bones, wash and dry them, season them with savory Spice, minc'd Parsley, Thyme, Sage, and an Onion; then roll each in little collars in a Cloth, and tye them close; boil them in Water and Salt, with the Heads and Bones, half a pint of Vinegar, a Faggot of Herbs, Ginger, a Pennyworth of Ising-glass; when they are tender, take them up, tye them close again, strain the Pickle, and keep the Eels in it.

To collar Pork.

BONE a breast of Pork, season it with savory Seasoning, and a good quantity of Thyme, Parsley, and Sage; roll it in a hard collar in a Cloth, tye it at both Ends, boil it, and when it is cold steep it in the favouring Drink.

To collar Beef.

TAKE off the inside Skin from a thin Flank of Beef, then rub it with five Ounces of Salt-peter; beat half a pint of Peter-salt, and a pint of white Salt; let it lie three Days, turn it once a Day, then wipe it dry, and season it all over the inside with three quarters of an Ounce of Cloves and Mace, an Ounce of Pepper, and a Nutmeg, all beat, a handful of sweet Herbs, and two Bay-leaves, all shred fine; then roll it up as you do Brawn, bind it very flat with four and twenty Yards of narrow Tape; then put it into a Pot, and cover it with Pump Water and a little of its own Brine, to salt the Water. Then bake it very tender with Household-bread; then take it out of the Liquor, and bind a Cloth very hard about it, and hang it up till cold; then take off the Cloth, and keep it in a dry Place. Eat it with Mustard or Vinegar. If you send it to sea, add a Pint of Bay-salt, and let it lie six or eight Days. Put no Herbs. Season it high with Spice. When cold, take off the Strings, put it into a Pot, cover it with clarified Beef Suet, and it is fit.

This Salt and Spice is enough for sixteen Pounds of Beef.

To collar a Breast of Veal, Pig, or Eel.

BONE the Pig or Veal, then season it all over the inside with Cloves, Mace, and Salt, a handful of sweet Herbs, as Thyme, Pennyroyal, and Parsley, shred very fine, with a little Sage, to a Pig; then roll it up as you do Brawn, bind it with narrow Tape very close, then tie a Cloth round it, and boil it very tender in Vinegar and Water, a like Quantity of each, with a little Cloves, Mace, Pep-

per, and Salt, all whole; make it boil, then put the Collars; when boil'd tender, take them up till both are cold, and keep them in the same pickle.

Potted Beef.

TAKE about eight pounds of a Leg of Mutton piece of Beef, or Neck Beef, then take two Ounces of Salt-peter beaten, and rub it well; then take two good handfuls of common Salt, and rub it well; then lay it in a pan, and put a Quart of pump Water to it, and let it lie three Days, turning it once a Day in the pickle; then dry it, and season it with Pepper, Nutmeg, Cloves, Mace, beaten, and Onions stuck with Cloves, some *Jamaica* Pepper whole; then put it in your Pot to bake, and the pickle that the Beef lay in; you must put to it a pound and a half of butter; cover your pot over with coarse Paste, and let it bake all Night with the great Bread; then take it hot out of the Oven, and take the outside of the Beef off, and put the Meat in very small pieces, and, pick all the Skin, and Fat, and Sinews from it; then put the Liquor to cool, and all the Fat from the Gravy, and when you have rubb'd your Beef well with your hands, clarify the Fat that comes from the Liquor, and pour it into your Meat; work it well with your hands together, till it is very small, then butter the insides of some glazed pans, and put down your Meat close in them; then take two pounds of butter clarified, and pour over it; pepper it, and it will be fit to eat in three Days.

Beef potted from an Ox-Cheek.

WASH and bone your Ox-Cheek, put it in a hot Oven with the same Ingredients you use for the above Receipt; then take out the Skin, the Fat, and the Pallate; then use the Flesh as you would do the other, and add to a pound of the Flesh two Ounces of the Fat that swims upon the Liquor. It is a very good way.

To pot Lampreys, or Eels.

TAKE your Lampreys or Eels, and skin them, and gut them, wash them, and slit them down the Back; take out the Bones, cut them in pieces to fit your pot, then season them with Pepper, Salt, Nutmeg, and then put them in your pot; pour in then half a pint of Vinegar. They must bake an hour and a half, being close cover'd; and when they are bak'd, pour off the Liquor, and cover them with clarified butter.

To pot Chare, or Trouts.

TAKE your Fish, clean them well, and bone them; wash them with Vinegar, cut off the Tails, Fins, and Heads; then season them with Pepper, Salt, Nutmeg, and a few Cloves; then put them close in a pot, and bake them with a little Verjuice and some butter; cover them close, and let them bake two hours; then pour off the Liquor, and cover them with clarified butter.

To pot Beef.

TAKE a buttock of Beef, or a leg of Mutton piece, cut it into thin slices, season it with savory Seasoning, an Ounce of Salt-peter, half a pint of Claret; then having three or four pounds of Beef-suet, lay it between every laying of Beef, tye a Paper over it, and let it lie all night; then bake it with some Household-bread, then take it out, dry it in a Cloth, and cut it cross the Grain very close; if it is not season'd enough, season it more; then pour the Fat clear from the Gravy; put it close in pots, set it in the Oven to settle. When it is cold, cover it with clarified butter.

To pot Pigeons.

YOUR Pigeons being truss'd and season'd with savory Spice, put them in a pot, cover them with butter, and bake them; then take them out, and drain them; when they are cold, cover them with clarified butter. The same way you may pot Fish, only bone them when they are bak'd.

To

To make potted Beef.

TAKE three pounds of Beef, put to it one pound of butter, half a pint of old Beer; season it to your palate, and bake it three hours; when cold, take off the top, and in the beating of the Beef stir in the butter; then beat it again very well; boiling it over the Fire with a pound and a half of butter. Put it into pots, and set them into the Oven; after it is first cool, let them stand half an hour. The proper Spices are Mace, Nutmeg, and Cloves.

To pot Pigeons.

CUT off their Legs, season them high with Pepper and Salt, then bake them tender with butter, enough to cover them when melted; then drain them dry from the Gravy, and season them high with Pepper, Cloves, and Salt, and put them in.

To pot Tongues.

CUT the Roots of two Tongues, rub them with four Ounces of Salt-peter, and half a pint of Peter-salt; then let them lie with a pint of white Salt six Days, turn them often, and rub them with a quarter of an Ounce of Pepper. Bake them tender in pump Water, enough to cover them, with a little of their own Brine; when bak'd, blanch them, and rub them well with Pepper, Cloves, and Mace; then put them into a pot, and cover them with clarified butter, and set them by.

To pot Beef like Venison.

CUT the lean of a buttock of Beef in pieces of a pound each; rub eight pounds with four Ounces of Salt-peter beaten, half a pint of Peter-salt, and a pint of white Salt; turn it once a Day; let it lie three Days, then put it into a pan, and cover it with pump Water and a little of its own Brine; then bake it with Household-bread till it is as tender as a Chicken; then drain it well from the Gravy, and bruise it abroad, and take out all the Skins and Sinews; then pick it as small as Dust;

then mix in an Ounce of Cloves and Mace, three quarters of an Ounce of Pepper, and a Nutmeg, all beaten. Make it moist, mix all well together, then press it in a pot very hard, then cover it an Inch thick with clarified Beef-suet, on the top. If you send it to Sea, add more white Salt, and let it stand six Days.

To pickle Oysters.

OPEN large Oysters and save the Liquor, then wash the Oysters in Salt and Water, and put them in a Sauce-pan, and when their own Liquor is salted, pour the clear part of it to them; put to them some blades of Mace, and some slices of Nutmeg, with such a quantity of whole Pepper as you judge convenient, with two or three Bay-leaves; then boil them a little, and add a Glass of White-wine, continuing them on the Fire a minute, and pour them into some Pan to cool, and when they are quite cool, lay your Oysters with their Spices into a glaz'd Gallipot, and pour the Liquor over them, and tie them down with a piece of white Paper.

Note, As you use them, take them out with a spoon. They make a pretty plate for Supper.

To pickle Ham.

TAKE a little Ham of young Pork, lay it one Night in salt, the next Morning rub it well with two pounds of six-penny moist Sugar; let it lie twenty-four hours, then add a quarter of a pound of common Salt; let it lie three Weeks, turning it once every two Days. You may dry it in the Air in a sharp Wind, when it is dry Weather.

To salt Hams and Tongues.

TAKE three or four Gallons of Water, put to it four pounds of Bay-salt, eight pounds of white Salt, a pound of Peter-salt, and a quarter of a pound of Salt-peter, two Ounces of Prunella-salt, eight pounds of brown Sugar; let it boil a quarter of an hour, and skim it well; when it is cold, pour it from the bottom into the Vessel you keep it in; let the Hams lie in this pickle four or five Weeks.

To pickle Smelts.

YOUR Smelts being gutted, lay them in a Pan in rows; lay on them slic'd Lemon, Ginger, Nutmeg, Mace, Pepper, and Bay-leaves powder'd, and Salt; let the pickle be red Wine Vinegar, bruis'd Cochineal, and Peter-salt. You may eat them with Lemon and pickle, as you eat Anchovies.

To pickle Oysters.

TAKE a Quart of large Oysters in the full of the Moon, boil'd in their own Liquor for their pickle; take this Liquor, a pint of White-wine, Mace, Pepper, and Salt; boil and skim it; when cold, put the Oysters and Liquor together, and cover them close with a wet Bladder.

To pickle Pigeons.

TAKE a Dozen of Pigeons, and bone them; then take as much Pepper and Salt, and a little Nutmeg, as you think will season them; then shred a few sweet Herbs, with two or three Pigeons amongst them, and put them into your Pigeons; then tye them up at both ends, and boil them with Salt and Water; put a little *Jamaica* Pepper, a race of Ginger, and a bunch of sweet Herbs, into your Water, when it boils, and let them boil half an hour; then take them up, and sprinkle a little Pepper and Salt upon them; then put your Broth into an earthen Pot to clear and cool; then take off the scum, put the clear Liquor into a clean Vessel with a little Vinegar; when the Pigeons and Liquor are cold, put in the Pigeons, if you have not eaten them before. Let your Water, salt seasoning, and sweet Herbs, boil, before you put in your Pigeons.

Pickle for Sturgeon.

BOIL a Gallon of Water, well season'd with Salt, and skim it well, and when it is cold put in a Quart of the best Vinegar.

To pickle Pidgeons.

BONE them, season them well with Pepper, Salt, and Nutmeg; boil them tender in Water and Vinegar, of each an equal Quantity; put in a little

little whole Pepper, Cloves and Mace; when boil'd, take them up, and when they and the Liquor are cold, put them into a Pot, and keep them in the same Liquor.

To pickle Oysters.

TAKE a little White-wine, and White-wine Vinegar, with the Liquor of the Oysters; put a quarter of a pound of Cloves, Mace, and Pepper, all whole, a little Lemon-peel, and a Shallot; put all in a Stew-pan, with a little Salt; let them simmer, but not boil; take it off when cold, put all in a Vessel, and stop it close, that no Air gets in, and keep them in a close place.

To pickle Oysters another Way.

TAKE new large Oysters, heat them whole, leave the Liquor; then put the Oysters into a Stew-pan, clean from the Gravel; to three Quarts, put Spice as above; then take up the Oysters, and let the Liquor boil a little; skim it all clean; when cold, put them up as above: put no more Oysters than their own Liquor will cover, and they will eat well.

To pickle Salmon, or such like Fish.

TO four Quarts of Water, put one of Vinegar, a handful of Salt, as much Fish-herbs, the Rind of a Lemon, a little whole Pepper; when it boils, put the Fish on a Fish-plate, boil it gently till it is enough; when cold, put it in an earthen Pan in the same pickle; you need not make it too strong of the Herbs. Vinegar and salt it, if you keep it long.

C H A P. XXV.

PASTRY; or Directions for making various Sorts of Paste, Iceing for Tarts, and Cakes; Meat-pies, both sweet and savory; Puddings, Tansies, Pancakes, Fraises, &c. after the best Manner.

Iceing for Tarts.

TAKE the Yolk of an Egg, and put some melted butter to it, and beat it very well together, and with a Feather wash the top of your Tarts, and

st some Sugar on them just as you put them in the Oven.

A Paste for Tarts.

TAKE two pounds and a half of butter, to three pounds of Flower, and half a pound of fine Sugar beat; rub all your butter in the Flower, and make it in a Paste with cold Milk, and two spoonfuls of Brandy.

Puff Paste.

TAKE a quartern of Flower, and a pound and a half of butter; rub a third part of the butter in the Flower, and make a Paste with Water; then roll out your Paste, and put your butter upon it in bits, and flour it; then fold it up, and roll it again, and then put in more butter, and flour it, and fold it up again; then put the rest of the butter in, flour it, fold it, and roll it twice before you use it.

Paste for rais'd Pyes.

TO half a peck of Flower, take two pounds of butter, and put it in pieces in a Sauce-pan of Water over the Fire, and when the butter is melted, make a whole in the Flower, skimming off the butter, and put it in the Flower, with some of the Water; then make it up in a stiff Paste, and put it before the Fire in a Cloth, if you don't use it presently.

Paste for Venison Pasties.

TAKE four pounds of butter, to half a peck of Flower; rub it all in your Flower, but not too small; then make it in Paste, and beat it with a Rolling-pin for an hour before you use it; you may beat three or four Eggs, and put in you Paste, when you mix it, if you please.

Surprising Paste.

TAKE a pound of butter, to a quartern of Flower, and rub your butter very small in it; then mix it with six spoonfuls of Water, but be sure you don't put more. It will be very short and good.

Puff

Puff Paste.

LA Y down a pound of Flour, break into it two Ounces of butter, and two Eggs; then make it into Paste with cold Water, then work the other part of the pound of butter to the stiffness of your Paste; then roll it out into a square Sheet, then stick it all over with bits of butter, flour it, and roll it up like a Collar; double it up at both ends, that it will meet in the middle; roll it up again, as aforesaid, till all the butter is in.

Paste for a Pasty.

LA Y down a Peck of Flower, work it up with six pounds of butter and four Eggs, and make it into a stiff Paste with cold Water.

Paste for a high Pye.

LA Y down a peck of Flower, work it up with three pounds of butter melted in a Sauce-pan of boiling Water, and make it into a stiff Paste.

Paste Royal for Patty-pans.

LA Y down a pound of Flower, work it up with half a pound of butter, two Ounces of fine Sugar, and four Eggs.

Paste for a Custard.

LA Y down Flour, and make it into a stiff Paste with boiling Water; sprinkle it with a little cold Water, to keep it from cracking.

Iceing for a Batter Cake.

BE A T and sift a pound of double refin'd Sugar, and put to it the Whites of four Eggs, one at a time, and a spoonful of Honey Water; beat them in a Basen with a silver Spoon, till it is very light and white.

Hare Pye, to be serv'd cold.

BE A T the Flesh of a Hare in a marble Mortar, then put almost as many butter'd Eggs as equal the quantity of the Flesh of the Hare; then put a little fat Bacon cut small, some Pepper, Salt, Cloves, Mace, and sweet Herbs, at your pleasure; mix them very well, then lay it in your Paste and Butter, and put butter in the bottom, with some seasoning strew'd upon

upon it; then lay in your preparation, and cover it with Butter; then close it, and serve it cold.

Umble Pye.

TAKE the Umbles of a Buck, and boil them, and chop them as small as Meat for Minc'd-pyes, and put to them as much Beef Suet, eight Apples, half a pound of Sugar, a pound and a half of Currans, a little Salt, some Mace, Cloves, and Nutmeg, and a little Pepper; then mix them together, and put it into the paste; put in half a pint of Sack, the Juice of one Lemon and Orange, close the Pye, when it is bak'd, serve it hot.

A Skirret Pye.

TAKE your large Skirrets, and blanch them, and put to them some Nutmeg, and a little Cinnamon and Sugar; make your Pye ready, lay in your Skirret, season also the Marrow of three Bones with Cinnamon, Sugar, and grated Bread; lay the Marrow in your Pye, with the Yolks of twelve hard Eggs cut in Halves, a few Potatoes cut small and boil'd, and candied Orange-peel in slices; lay butter on the top and sides of your Pye; your Caudle must be White Wine, a little Verjuice, some Sack, and thicken it with the Yolks of Eggs, and when the Pye is baked, pour it in, and serve it hot. Scrape Sugar on it.

ACarp Pye.

TO a Quartern of Flower put two Pounds of Butter, rubbing a third Part in; then make it into Paste with Water, then roll in the rest of the Butter at three Times; lay your Paste in the Dish, put in some bits of butter on the bottom paste, with pepper and salt; then scale and gut your Carps, put them in Vinegar, Water, and Salt; then wash them out of the Vinegar and Water, and dry them, and make the following Pudding for the Belly of the Carp: Take the Flesh of an Eel, and cut it small; put some grated bread, two butter'd Eggs, an Anchovy cut small, a little Nutmeg grated, and Pepper and Salt; mix these together well, and fill the Belly of the Carp, then make some Forc'd-meat Balls

Balls of the same Mixture, then cut off the Tail and Fins of the Carp, and lay it in the Crust, with slices of fat Bacon, a little Mace, and some bits of Butter; than close your Pye and before you put it in the Oven, pour in half a pint of Claret. Serve it hot.

Lumbar Pye.

TAKE about two Pounds of lean Veal, and mince it, with a like Quantity of Kidney Beef suet; add to it some Apples slic'd small, some Spinage or beet Cards slic'd, with a seasoning of powder'd Cloves, Mace, Nutmeg, and a little pepper, and add a little Parsley cut small, the Crumb of three Ounces of Bread grated, some Sack, with Juice of Lemon or Orange, or a little Orange-flower Water, the Yolks of six or eight hard Eggs chop'd small, with a pound and a half of Currans well pick'd, and rub'd in a Cloth, without washing: Mix them well together, and when you have clos'd it in a Coffin of rich paste, bake it in a gentle Oven, and serve it hot.

To make Oyster Rolls.

TAKE some penny *French* Roles, and rasp them, then cut a piece out of the Top, and scoop out all the Crumb; then have your Oysters open'd, and save their Liquor, wash them in Water and Salt, then take the clear part of their own Liquor, with some Mace, slices of Nutmeg, and whole Pepper; stew them in this Liquor, till you think they are enough, and thicken them with butter; when they are boiling hot, pour them into the Roles, and set them either in a hot Oven, or over a Chafing-dish of Coals before the Fire, till they are hot through; then serve them instead of puddings.

Note, Mushroom Leaves are serv'd after the same Manner.

A Shrewsberry Pye.

TAKE a couple of Rabbits, cut them in pieces, season them well with Pepper and Salt; then take some fat pork, and season it in like Manner; then take the Rabbits Livers parboil'd, some Butter, Eggs, Pep-

Pepper and Salt, a little sweet Marjoram, and a little Nutmeg; make this into balls, and lay it in your Pye amongst the Meat; then take Artichoke-bottoms boil'd tender, cut in Dice, and lay these likewise amongst the Meat; then close your pye, and put in as much White-wine and Water as you think proper. Bake it and serve it hot.

Fine Egg Pye.

TAKE the Yolks of twenty hard Eggs, and chop them with double of the Quantity of Beef Suet, six Apples slic'd small; then put to them a pound and a half of Currans, half a pound of Sugar, a little salt, some Mace and Nutmeg beat fine, and half a pint of Sack, the Juice of a Lemon, candied Orange and Citron cut in pieces; you may put a Lump of Marrow on the Top. Bake them in a gentle oven, and put the Marrow only on them that are to be eaten hot.

A Lamb Pye with Currans.

TAKE a Leg and a Loin of Lamb, cut the Flesh into small pieces, and season it with a little Salt, Cloves, Mace, and Nutmeg; then lay the Lamb in your paste, and as many Currans as you think proper, and some *Lisbon* Sugar, a few raisins ston'd and chop'd small; add some Forc'd-meat Balls, some Yolks of hard Eggs, with Artichoke bottoms, or Potatoes that have been boil'd and cut in Dice, and candied Orange and Lemon-peel cut in slices; put butter on the Top, and a little Water; then close your Pye, bake it gently, and when it is bak'd take off the Top, and put in your Caudle made of Gravy from the bones, some White Wine and Juice of Lemon; thicken it with the Yolks of two Eggs, and a bit of butter. When you pour in your Caudle, let it be hot, and shake it well in the Pye; then serve it, having laid on the Cover.

N. B. If you observe too much Fat swimming on the Liquor of your Pye, take it off before you pour on the Caudle.

An Oyster Pye.

MAKE rich paste, then take two Quarts of Oysters well wash'd in their own Liquor, and dry them; then season them with Salt and Pepper, a little Mace beat; put some butter on the bottom of the Dish, then put in your Oysters, the Yolks of twelve hard Eggs, some sweetbreads cut in slices, or Lambstones, the Marrow of two bones put in Lumps, dip'd in Yolks of Eggs, and roll'd in the same seasoning, and grated Bread, as you did your Oysters; then put some butter on the Top of the Pye, and cover it with the Paste, and when it is bak'd, have ready the Oyster Liquor, boil'd and thicken'd with the Yolks of Eggs and butter; then pour it hot in your Pye, and shake it, and serve it hot.

A Flounder Pye.

TAKE twelve large Flounders, cut off their Tails Fins and Heads; then season them with Pepper and Salt, Cloves, Mace, and Nutmeg beat fine; then take two or three Eels well clean'd, and cut in lengths of three Inches, and season as before; then lay your Flounders and Eels in your Pye, and the Yolks of eight hard Eggs, half a pint of pickled Mushrooms, an Anchovy, an whole Onion, a Bunch of sweet Herbs, some Lemon-peel grated. You must put three quarters of a pound of butter on the top, and a quarter of a pint of Water, and a Gill of White Wine; then close your Pye, and serve it hot, first taking out the Onion and Bunch of sweet Herbs.

Note, If you do not put any Eels in your Pye, you must put half a pound of butter more in your Pye; you may add some Oysters, if you please. When you make a Turbet Pye, you must make it the same Way.

Artichoke Pye.

TAKE twelve bottoms of Artichokes boil'd and well clear'd from the strings; cut each in four pieces, season them with Cinnamon, Nutmeg, and Sugar, and a little Salt; then lay your bottoms in a Pye and take the Marrow of three whole Bones of Beef;

dip

dip your Marrow in Yolks of Eggs, grated Bread and grated Lemon-peel; then season it as you did the Artichokes, and lay on the top some Mace; put three quarters of a pound of butter on the top of the Marrow, then close up your Pye; an hour will bake it. Make your Caudle of White-wine and Sugar, thicken'd with Yolks of Eggs, and put in the Juice of a Lemon. When your Pye is bak'd, put in the Caudle, shake it together, and serve it hot.

A Lamb-pye.

CUT a hind quarter of Lamb into thin slices, season it with savory Spice, lay it in the Pye mix'd with half a pound of Raisins of the Sun stoned, half a pound of Currans, two or three *Spanish* Potatoes, boil'd, blanch'd, and slic'd, or an Artichoke-bottom, or two Prunellas, Damsons, Gooseberries and Grapes, Citron and Lemon-chips, and Orange-root; lay on butter, and close the Pye. When it is bak'd, make a Caudle for it.

A Chicken Pye.

TAKE six small Chickens, roll up a piece of butter in sweet seasoning, season and lay them into a Cover, with the Marrow of two Bones roll'd up in the batter of Eggs, with Preserves and Fruit, as Lamb-pyes with a Caudle.

Mince Pyes.

SHRED a pound of Neats Tongues parboil'd, with two pounds of Beef-suet, five Pippins, a green Lemon-peel; season it with an Ounce of Spice, a little Salt, a pound of Sugar, two pounds of Currans, half a pint of Sack, a little Orange-flower Water, the Juice of three or four Lemons, a quarter of a pound of Citron, Lemon, and Orange-peel. Mix these together, and fill the Pyes.

Egg Pyes.

SHRED the Yolks of twenty hard Eggs, with Dates, Citron, and Lemon-peel; season them with sweet Seasoning, then mix them with a quart of Custard-stuff ready made, gather it on the Fire in a
I 2. body;

body; your Pyes being dried in the Oven, fill them with this batter as Custards, and when they are bak'd stick them with slic'd Dates and Citron, and strew them with colour'd Biskets.

Another Way.

SHRED the Yolks of twenty hard Eggs, with the same quantity of Marrow and Beef-suet; season it with sweet Spice, Citron, Orange, and Lemon; fill and close the Pye.

A Lumbar Pye.

TAKE a pound and a half of Fillet of Veal, mince it with the same quantity of Beef-suet, season it with sweet Spice, five Pippins, a handful of Spinage, and a hard Lettice, Thyme, and Parsley; mix it with a penny-loaf grated, and the Yolks of two or three Eggs, Sack, and Orange-flower Water, sweet Spice, a pound and a half of Currans and Preserves, as the Lamb-pye, and a Caudle. An Umble-pye is made the same way.

An Artichoke Pye.

TAKE the bottoms of six or eight Artichokes, being boil'd and slic'd; season them with savory Spice, mix them with the Marrow of three Bones, Citron and Lemon-peel, Eringo-roots, Damsons, Gooseberries, Grapes, Lemon, and Butter, and close the Pye. A Carrot or Potato-pye is made the same way.

A Lamb Pye.

CUT a quarter of Lamb into thin slices, season it with savory seasoning, and lay them in the Pye with a hard Lettice and Artichoke-bottoms, and the tops of Asparagus. Lay on butter, and close the Pye. When it is bak'd, pour into it a Lear.

Another Way.

SEASON the Lamb-steaks, lay them in the Pye with slic'd Lamb-stones and Sweetbreads, savory Balls, and Oysters. Lay on butter, and close the Pye with a Lear.

A Mutton Pye.

SEASON the Mutton-steaks, fill the Pye, lay on butter, and close it. When it is bak'd, toss up a handful of chop'd Capers, Cucumbers, and Oysters in Gravy, an Anchovy, and drawn butter.

A Kid Pye.

CUT the Kid in pieces, lard it with Bacon, season and lay it in the Pye; lay on butter, and close it. When it is bak'd, take a quartern of Oysters dry'd in a Cloth, and fry them brown. Toss them up in half a pint of White-wine, Barberries, and Gravy. Thicken it with Eggs and drawn butter. Cut up your Lid, and pour it into your Pye.

A Hare Pye.

CUT the Hare in pieces, and break the Bones, and lay them in the Pye. Lay on Balls, slic'd Lemon, butter, and close it with the Yolks of hard Eggs.

A Hen Pye.

CUT it in pieces, and lay it in the Pye; lay on Balls, slic'd Lemon, butter, and close it with the Yolks of hard Eggs; let the Lear be thicken'd with Eggs.

A Pigeon Pye.

TRUSS and season the Pigeons with savory Spices, lard them with Bacon, and stuff them with Forc'd-meat; lay on Lamb-stones, Sweetbreads, butter, and close the Pye with a Lear. A Chicken or Capon-pye is made the same way, almost boil'd.

A Calve's Head Pye.

ALMOST boil the Calve's Head, take out the Bones, cut it in thin slices, season and mix it with slic'd shiver'd Pallates, Cocks-combs, Oysters, Mushrooms, and Balls. Lay on butter, and close the Pye with a Lear.

A Neats Tongue-pye.

HALF boil the Tongues, blanch them and slice them, season them with savory seasoning, slic'd Lemon, Balls, Butter, and close the Pye. When

it is bak'd, take Gravy and Veal Sweetbreads, Ox-pallates, and Cocks-combs, tofs'd up, and pour it into the Pye.

A Venison-pye.

RAISE a high round Pye, shred a pound of Beef Suet, and put it into the bottom; cut your Venison in pieces, and season it with Pepper and Salt. Lay it on the Suet, lay on butter, close the Pye, and bake it six hours.

A Lamb-stone and Sweetbread pye.

BOIL, blanch, and slice them, and season them with savory seasoning; lay them in the Pye with slic'd Artichoke-bottoms, lay on butter, and close the Pye with a Lear.

A Battalia-pye.

TAKE four small Chickens, and Squab Pigeons, four sucking Rabbits, cut them in pieces, and season them with savory Spice; lay them in the Pye, with four Sweetbreads slic'd, as many Sheep's Tongues and shiver'd Pallates, two pair of Lamb-stones, twenty or thirty Cocks-combs, with savory Balls and Oysters; lay on butter, and close the Pye with a Lear.

A Veal-pye.

RAISE a high round Pye, then cut a Fillet of Veal into three or four Fillets, season it with savory seasoning, and a little minc'd Sage and sweet Herbs; lay it in the Pye, with slices of Bacon at the bottom, and between each piece; lay on butter, and close the Pye. When it is bak'd, and half cold, fill it up with clarified butter.

A Swan-pye.

SKIN and bone the Swan, lard it with Bacon, and season it with savory Spice, and a few Bay-leaves powder'd; lay it in the Pye, stick it with Cloves, lay on butter, and close the Pye; fill it up as afore said.

A Turkey-pye.

BONE the Turkey, season it with savory Spice, and lay it in the Pye, with two Capons cut in pieces, to fill up the Corners. A Goose-pye is made the same way, with two Rabbits, and fill them up, as aforesaid.

A Carp-pye.

BLEED the Carp at the Tail, open his Belly, draw and wash out the Blood with a little Claret, Vinegar and Salt; then season the Carp with savory Spice, and shred sweet Herbs. Lay it in the Pye with a pint of Oysters, Butter, and close the Pye. When it is bak'd, pour into the Liar the Blood and Claret, and put it into your Pye.

A Trout-pye.

CLEAN, wash, and scale them, lard them with pieces of a silver Eel roll'd up in Spice and sweet Herbs, and Bay-leaves powder'd; lay on and between them the bottoms of slic'd Artichokes, Mushrooms, Oysters, Capers, and slic'd Lemon; lay on butter, and close the Pye.

An Eel-pye.

CUT, wash, and season them with sweet seasoning, a handful of Currans, Butter, and close it.

A Lamprey-pye.

CLEAN, wash, and season them with sweet seasoning, lay them in a Coffin with Citron and Lemon slic'd, butter, and close the Pye.

An Oyster-pye.

PARBOIL a quart of large Oysters in their own Liquor, mince them small, and pound them in a Mortar, with Pistacio Nuts, Marrow, and sweet Herbs, an Onion and savory Seeds, and a little grated Bread; or season as aforesaid whole. Lay on Butter and close it.

A Venison-pasty.

BONE a Side or a Hunch of Venison, cut it square, and season it with Pepper and Salt; make it up in your aforesaid Paste; a peck of Flower for a Buck.

Buck-pasty, and three Quarters for a Doe; two pounds of Beef-suet at the bottom of your Buck-pasty, and a pound and a half for a Doe. A Lamb-pasty is season'd as the Doe.

A Beef-pasty.

FIRST cut out and season it over Night with Pepper and Salt, a little Red-wine and Cochineal, then make it up as the Buck-pasty; to each of these Pasties season the Bones, cover them with Water in a Pan, and bake them with the Pasty; when baked, strain it, and pour the Gravy into the Pasty.

To make Minc'd-pyes.

TAKE two pounds of Meat, four pounds of Suet, one pound of Raisins, five pounds of Currans, an Ounce and a half of Cinamon, half an Ounce of Nutmegs, half an Ounce of Mace, and some Cloves, the Juice of four Lemons, and grate one Peel, three quarters of a pint of Sack, four Ounces of Sweetmeats, one pound of six-penny Sugar and a little Salt.

An Apple-pye.

TAKE a Dozen of Apples, and scald them very tender, and take off the Skin; then take the Pap of them, and put to it twelve Eggs, but half the Whites; beat them very well, and take a penny Loaf grated, and a Nutmeg grated, Sugar to your Taste, and a quarter of a pound of butter melted; mix all these together, and bake them in a Dish; butter your Dish, and take care that your Oven be not too hot.

A Spring Pye.

CUT a hind quarter of Lamb to pieces, take four Ounces of the lean, and make it into forc'd-meat as for the lumber pye; then make it into little Balls as big as Nutmegs, and some about the length and bigness of your little Finger; season the Meat with Cloves, Mace, Cinnamon, Salt, and a little Pepper; then lay in the Meat, with some Prunella's slit, and a little Spinage and Beat-leaves shred, but

first butter the bottom of the pye; then put over it a pound, or less of preserv'd Citron or Lemon, Eringo-roots and Barberries, and a Lemon par'd and slic'd; then put in eight Ounces of fresh butter on the top lid, baste it and put in as for a Chicken-pye.

A sweet Chicken-Pye.

BREAK the Bones of four Chickens, then cut them into little pieces, season them highly with Mace, Cinnamon, and Salt; have four yolks of Eggs boil'd hard and quarter'd, and five Artichoke-bottoms, eight Ounces of Raisins of the Sun ston'd, eight Ounces of preserv'd Citron, Lemon and Eringo-roots, of each alike, eight Ounces of Marrow, four slices of candied Lemon, eight Ounces of Currans, fifty Balls of forc'd-meat, made as for lumbur pye, put in all one with the other, but first butter the bottom of the pye, and put in a pound of fresh butter on the top lid, and bake it; then put in a pint of Whitewine mix'd with a little Sack, and, if you will, the juice of two Oranges, sweetening it to your taste. Make it boil, thicken it with the yolks of two Eggs; put it to the pye when both are very hot, and serve it hot.

The same Ingredients for a Lamb or Veal pye, only leave out the Chickens and Artichokes, and add to Lamb scalded Chesnuts.

Artichoke or Potato Pye.

TAKE Artichoke-bottoms, season them with a little Mace and Cinnamon slic'd, eight Ounces of candied Lemon and Citron slic'd, Eringo-roots, and Prunella's, a slit of each, two Ounces of Barberries, eight Ounces of Marrow, eight Ounces of Raisins in the Sun ston'd, and two Ounces of Sugar; butter the bottom of the pye, and put in all one with the other, and eight Ounces of butter on the top lid; bake it, then put on a Lear, made as for the Chicken pye.

Umble or Calves Feet Pye.

BOIL the Umbles of a Deer, and when cold shred them small, with as much Deer or Beef-suet

fuet as equals the weight of the Meat; then to five pounds put one Ounce of Cloves, Mace, Cinnamon, a little Salt, eight Ounces of candied Lemon slic'd, a pound of Sugar, a pound of Currans, a pint of Sack, and the juice of two Lemons; mix all together, and it is fit to fill your pyes. Boil calve's Feet almost enough, and shred them.

A Lumber Pye.

SHRED a pound of lean Meat, with a pound of Beef-suet, very fine; then season it with Cloves, Mace, and Cinnamon, with a little Salt, a few Sprigs of sweet Herbs, a very little Lemon, both shred, and raw Eggs, three spoonfuls of grated white Bread, one of Sugar, the peel of a Lemon, a very little Pepper beat fine, and eight Ounces of Currans; mix all these together, then green it with Spinage-juice, and add some Sugar, and make it into Balls as big as little Eggs; then cut two Veal Sweetbreads in bits, and season it as before; then have a candied Lemon, Eriogon roots, Damsons and Prunella's slic'd with Barberries, of each two Ounces, and six yolks of Eggs, butter the bottom of the pye, then put all one with the other, and a pound on the top lid, and bake it; then put in a Lear made as for the Chicken pye, and serve it hot.

Artificial Venison for a Pasty.

BONE a furloin of Beef, a shoulder or a loin of Mutton, then beat it very well with a Rolling-pin, then rub ten pounds of Beef with four Ounces of Sugar, and three Ounces of Mutton; let it lie twenty-four hours, then wipe it very clean, season it high with Pepper, Nutmeg, and Salt, then lay it in the Form of a pasty, then roll the pasty almost four square, till the bottom is an Inch thick; to a great pasty of Mutton, Beef or Venison, put a pound of Beef-suet shred small, lay the paste on paper, then lay half the suet under the Meat, and put round the pudding Crust; wet it well, and turn over the top, close it well, and garnish it; then bake it, put in the Gravy, and serve it hot. When Lamb comes first, bone

it not, but break it very small; lay on it a few pickled Barberries, three or four slices of rinded Lemon, and to Lamb or Veal put two pounds of suet, as aforesaid.

Puffs of Oranges.

PARE off the rinds from seville Oranges, or Lemons, then rub them with Salt, let them lie twenty four hours in Water, then boil them in four changes of Water, make the first salt, drain them dry, and beat them fine to a puff; then bruise in the pieces of all that you have pared, then make it very sweet with fine Sugar, boil it till it is thick, let it stand till it is cold, and then it will be fit to put in the paste.

Another Way.

SALT them whole, then boil them as above directed, and when they are cold, slice them very thin, put a little Sugar over the bottom of the Tart, then lay in the slices with a little Sugar, and so fill the Tarts or patty-pans; you may lay slices of pippins between the Oranges.

Minc'd Pyes and Egg Pyes the same Way.

SHRED two pounds of lean Meat, and two pounds of Beef-suet, very fine; season it with an Ounce of Cloves, Mace, and Cinnamon, a little Salt, a pound of sugar, eight candied Lemons, and Citrons, and four Ounces of Dates, all shred or sliced, a little Lemon-peel shred fine, and a pound of Raisins of the Sun stoned and shred, three pounds of Currans a pint of Sack, and the juice of three Lemons, or Verjuice; then mix all together, and it is fit to fill your pyes; the best Meat is Neat's Tongues, but Beef, Mutton, or Veal, are very good for present use. Shred the Meat raw, if not, parboil the Tongues till they will blanch, and when cold shred; then boil the Eggs hard, and shred them fine with no more than the weight of the Eggs.

An Artichoke or Potato Pye.

BOIL the bottoms of twelve Artichokes, and the yolks of as many Eggs, hard, five or six Ounces

Ounces of candied Lemon and Citron sliced, half a pound of Raisins, two or three blades of Mace, a little Nutmeg, sliced, four Ounces of Sugar, and the Marrow of one bone; put all into your pye; with half a pound of butter; when it is baked, put in a Caudle made of Sack, Cream, and Eggs, mixed over a slow Fire, and serve it.

Paste for Tarts.

TAKE better than two pounds of Flower, break in a pound of butter, rub it very small, then break in six Eggs, and as much Cream as will make it into a stiff paste; mould it and roll it very thin, and bake it in a slow Oven.

Paste Royal.

MIX into a pound of fine Flower four Ounces of loaf Sugar beat, and half a quarter of an Ounce of Cloves, Mace, and Cinnamon; then break in bits a pound of fresh butter, and rub it about well in the Flower; then put to it three Eggs, whip their Whites to Snow, and put such an equal quantity of Sherry and raw Cream as will make it a stiff paste; then it will be fit for patty-pans, Cheesecakes, Florentines, and the like. You roll in the butter as you do for puff-paste, but not for Cheesecakes and patty-pans.

Puff Paste.

RUB into two pounds of Flower four Ounces of sweet butter, then put in two Eggs, and whip the Whites to snow; then put in cold Water, and make it up to a stiff paste; then roll it up four square, till it is but one Inch distant; dust over it Flour very thick, double it up at three times, then roll it out again, and butter and flower it as before; do so five times; roll in eighteen Ounces of fresh butter, and it will be fit for use.

Paste for a Pasty.

RUB in fourteen pounds of Flower, six pounds of butter; don't rub it too fine; then make a Hole in the Flower, and put in ten Eggs, and whip their

their Whites to Snow; then make it to a stiff paste with cold Water, and it will be fit for any Meat pasty.

Paste for Custards.

BOIL some fair Water, then put to it fine Flower, and make it up to a stiff Paste; you may add to it a little Sugar, and it will be fit to cut in cross Cuts, or for garnishing that which is to be stuck upright.

Paste for high Pyes.

TO a Peck of Flower put three pounds of butter, make it boil in Water, then make the Paste very stiff, and very hot; for small Pyes, put in a pound of butter to a Quatern of Flower.

To make Iceing.

BEAT and sift a pound of double-refin'd Sugar through a Lawn Sieve; then whip the Whites of three Eggs to Snow very thick, put in the Sugar by Degrees to them, and when all is in, beat it together half an Hour; it must be as thick as it will but just run, if not, put in two spoonfuls of Orange or Rose-water, in which dissolve a Grain of Musk, or Ambergrease; then lay on a little of the Iceing quick with a Brush or Knife. If you garnish it with small colour'd Comfits as Sweet-meats, stick them all upright in sprigs, or the Iceing, if cold, with the White of an Egg.

White Puff Paste.

RUB a quarter of a pound of Butter into two pounds of Flower, and put in the Whites of three Eggs beat up, and make it up with cold Water; then rub in a pound of butter more; if you would have it yellow, put the Yolks into the Water.

To make the Queen's Delight.

TAKE a pound of double refin'd Sugar, beat it small and sift it, six Ounces of blanch'd Almonds well beaten, and mix them together with the Froth of the Whites of Eggs, and a Grain or two of Musk; make a Paste thereof, and roll it out thin, then cut it to the size of the Top of a Wine Glass, put any round pieces of Sweetmeat, and cover it with another bit of Paste, and close the Edges with the nar-

row End of a Funnel, and bake them on a Sieve, when the Oven is almost cold

A fine Cake.

TAKE a quarter and half of fine Flower, and six pounds of Currans, one Ounce of Cloves and Mace, some Cinnamon, two Nutmegs about a pound of Sugar, some Lemon, and Orange, and Citron, candied, cut in thin pieces, a Pint of any sweet Wine, some Orange flower Water, a Pint of Yeast, a Quart of Cream, two pounds of butter melted, and pour in the middle; then strew some Flower over it, and let it stand half an Hour to rise, then knead it well together, and lay it before the Fire to rise, and work it up very well; then put it in a Hoop, and bake it two Hours and a half in a gentle Oven,

Seed Cake.

TAKE three pounds of fine Flower, and two pounds of butter, rub it in the Flower, eight Eggs, and four Whites, a little Cream, and five spoonfuls of Yeast; mix all together, and put it before the Fire to rise, then put in three quarters of a pound of Carraway-comfits, and put it in a Hoop well butter'd. An Hour and a half will beak it.

To make Rice Cheesecakes.

TAKE a pound of ground Rice, and boil it in a Gallon of Milk, with a little whole Cinnamon till it is of a good Thickness; then pour it into a pan and stir about three quarters of a pound of fresh Butter in it; then let it stand cover'd till it is cold, put in twelve Eggs, and leave half the Whites out, and a pound of Currans; grate in a small Nutmeg, and sweeten it to your Palate.

A Batter Cake.

TAKE six pounds of Currans, five pounds of Flower, an Ounce of Cloves and Mace, a little Cinnamon, half an Ounce of Nutmegs, half a pound of pounded and blanch'd Almonds, three quarters of a pound of slic'd Orange and Lemon-peel, hal

a pint of Sack, a little Honey-water, a Quart of good Ale Yeast, a pint of Cream and a pound and half of Butter melted therein; mix it together in a Kettle over a soft Fire stirring it with your Hands, till it is very smooth and hot; then put it in a Hoop, with a butter'd Paper at the bottom.

A Seed Cake.

TAKE three Pounds of smooth Carraway-comfits, six pounds of Flower, half a pound of Sugar, an Ounce of Spice, rub'd in very fine with a pound of Butter; make a whole in the Flower, and put in three pints of Ale Yeast, half a pint of Sack, a little Honey-water, and a pint of warm Milk, mix'd together; then strew a little Flower thereon, let it lie to rise, put it in a Hoop, strew on it double-refin'd Sugar, and rough Carraway-comfits, and bake it.

Cheefecakes.

BOIL a Quart of Cream or Milk with eight Eggs well beat, stir it till it is a Curd, then strain it, and mix it with the Curd of three Quarts of Milk, three quarters of a pound of butter, two grated Biskets, two Ounces of pounded and blanch'd Almonds, with a little Sack and Angel-water, half a pound of Currans, seven Eggs, and Spice and Salt; beat it up with a little Cream till it is very light, and fill the Cheefecakes. The same Way you may make Cheefecakes with the Curd of a Gallon of Milk, without the Egg Curd.

Portugal Cakes.

PUT a pound of fine Sugar, a pound of fresh Butter, five Eggs, and a little Mace beat, into a broad Pan; beat it up with your Hands till it is very light, and looks curdling; then put thereto a pound of Flower, half a pound of Currans very dry, beat them together, fill your Heart-pans, and bake them in a Black Oven. You may make Seed Cakes the same Way, only put Carraway Seeds instead of Currans.

Ginger-bread Cakes.

TAKE three pounds of Flower, a pound of Sugar, a pound of Butter rub'd in very fine, with two Ounces of Ginger, and a grated Nutmeg; mix it with a pound of Treacle, and a quarter of a pint of Cream, warmed together; then make up your Bread stiff, roll them out, and make them in thin Cakes. Bake them in a slack Oven.

Another Way.

TAKE a quarter of a peck of Flower, two pounds and three quarters of Treacle, a quarter of a pound of Ginger, and half an Ounce of Coriander and Carraway Seeds bruised; make it into large Cakes; Put into either of them Sweetmeats, if you please. When they are bak'd, dip them in boiling Water to glaze them.

Shrewsberry Cakes.

TAKE a pound of butter, a pound of double-refin'd Sugar sifted fine, and put to it a little Mace beat, and four Eggs; beat them altogether with your Hands, till it is very light, and looks Curdling; then put to them a pound and a half of Flower, and roll them into little Cakes.

Rice Cheesecakes.

TAKE a pound of ground Rice, and boil it in a Gallon of Milk with a little whole Cinnamon till it is of a good Thickness; then pour it into a pan, and stir about three quarters of a pound of fresh Butter in it; then let it stand cover'd till it is cool, put in twelve Eggs, but leave half the Whites out, a pound of Currans, grate in a small Nutmeg, and sweeten it to your Palate.

A Plumb Cake.

TAKE three pounds of Flower, rub into it a pound of Butter, and three Eggs, Yolks and Whites; then take three Gills of Cream, and make it pretty warm, having in your Flower seven Spoonfuls of Yeast; mix these all well together, and beat it well with your Hand; then set it before the Fire to rise.

rise, and when your Oven is hot, add to it two pounds of Currans, a pound of Sugar, and half a Gill of Brandy; mix all these together, and so put it in your Hoop, and what Sweetmeats you will, and season it with Mace or Nutmeg. An Hour and a half will bake it.

To make Cheesecake Meat.

PUT to ten Eggs a Quart of Milk, boil them together, strain them, beat the Eggs in a Bowl, and take that you strain from the Eggs, and boil it in a Pan, with Bread, like a Hasty-pudding; put in a quarter of a pound of butter, mix it and the Eggs together, then put in Plumbs, Currans, with Seasoning, and Sugar, and a little Sack.

A fine Cake.

DRY a Gallon of Flower well before the Fire, then take an Ounce of Cinnamon and Nutmeg, well beat, half a pound of Orange, Lemon, and Citron Peels slic'd, four pounds of Currans, a pound and a half of Sugar, a Gill of Sack, a Gill of Cream, a Gill of Yeast, and two pounds and a half of butter melted; mix all these well together, let it stand half an Hour before the Fire to rise, then put it in the Pan, and bake it, and when it is enough glaze it.

Queen Cakes.

TAKE a pound of Sugar, and beat it fine, four Yolks and two Whites of Eggs, half a pound of butter, a little Rose-water, six spoonfuls of warm Cream, a pound of Currans, and as much Flower will make it up; stir them well together, and put them into your patty-pans, being well butter'd; bake them in an Oven, almost as hot as for Manchet, for half an hour; then take them out and glaze them, and let them stand but a little after the Glazing is on, to rise.

A Seed Cake.

TAKE a pound and a half of Flower dried before the Fire, a pound and a half of butter, a pound and a half of Sugar, nine Eggs, Whites and Yolks,

Yolks, three quarters of an Ounce of Carraway-seeds, and a Nutmeg grated; heat a Bowl very hot, work the butter with your Hands before the Fire till it is like thick Cream, then work in the Sugar by degrees, and then put in the Eggs, being very well beat, and by degrees put in the Flower also, with the Nutmeg and Seeds; beat it well together, then put it into your Hoop. An hour will bake it, but the Oven must not be very hot.

Almond Cheesecakes.

TAKE a quarter of a pound of blanch'd Almonds and beat them, then beat six Eggs, a Lemon-skin grated off the Lemon as it is whole, half a pound of butter, and half a pound of fine Sugar; beat all together, and then put them into Paste.

To make a Cake.

TAKE four pounds of Flower, and dry it by the Fire, and seven pounds of Currans; let them be well wash'd and pick'd, and let them stand at the Fire to keep warm, and take three pounds of Butter, and a pint and a half of Cream; set your butter and Cream over the Fire till the butter is melted, and take half a pound of double-refin'd Sugar dry'd, and half an Ounce of Mace beat; mix your Mace with the Flower, then take twenty Eggs, and half the Whites, and a pint of Ale Yeast; beat your Eggs, and mix it all together with your Flower, then let it stand half an Hour by the Fire to rise; then put the Currans in just when it is ready to go to the Oven; so put it in a Hoop, and let it bake an Hour, and if you have a mind for Sweetmeats, put in a pound of Lemon, Orange and Citron.

A Seed Cake.

TAKE a pound of fine Sugar sifted, and a pound of the best butter; beat it with your Hands half an hour, and eight Eggs, and a pound of Flower beat it all together, and add a penny worth of Carrawayseeds.

To make a good Cake.

TAKE a peck of Flower, and rub in it a pound of butter, then set on a Sauce-pan of Cream, as much as will wet it, slice into it a pound of butter, and when it boils, take it off to cool; then mingle with it the Flower, three large Nutmegs, six blades of Mace beat, a pound of Sugar, some Rose-water, and two pounds of Currans; when you have mingled all these in the Flower, and made a round Hole in it, then take a pint of Ale Yeast, and beat into it the Yolks of eight Eggs, half a pint of Sack, and temper it with your Cream and butter; be sure not to make it too wet, neither must it be too stiff; then set it by the Fire to rise, and cover it, then put it into a Rim of Tin, and set it in a hot Oven. An hour and a half will bake it. When it comes out of the Oven, beat some Whites of Eggs, and wash it over, and sift on it some fine Sugar.

To make Cheesecakes.

DRAIN a Quart of tender Curd from the Whey, then rub it through a Hair Sieve with the back of a Spoon, beat into it half an Ounce of Cinnamon and Mace, eight Ounces of fine Sugar, eight Ounces of Currans, eight Yolks of Eggs, four Ounces of Almonds blanch'd and beat fine, with a spoonful of Orange-flower or Rose-water, to keep it from oiling; then grate four *Naples* Biskets into a pint of Cream, and boil it till it is as thick as a Hasty-pudding; keep it stirring, then mix into it ten Ounces of fine fresh butter, and put it to the Curd; mix all well together, and it will be fit to fill your Paste.

Another Way.

JUST boil a pint of Cream with a little whole Cinnamon and Mace, then take it off, take out the Spice, and grate into it eight Ounces of *Naples* Biskets; set it on a Fire, and make it boil, and take it off, and beat the Yolks of twelve Eggs; then set it on the Fire, and stir it till it is as thick as Curds, and put to it four Ounces of Almonds; beat it as aforesaid,

foresaid, then sweeten it to your Taste with Sugar, and it is fit.

For Rice Cheefecakes.

LEAVE out the Biskets, and thicken it with the Flower of Rice, as before.

A rich Cake.

DRY seven pounds of Flower, then rub into it two pounds of fresh butter, and mix into it an Ounce of Cloves, Mace, and Cinnamon, two pounds of Sugar, a pound of candied Lemon and Citron slic'd, four Ounces of Dates slic'd, twelve Eggs, whip your Whites to Snow, a Quart of Ale Yeast, a pint of Sack, and half a pint of Orange-flower Water, or Rose-water; then melt a pound of butter in a Quart of Cream, make it Blood warm, put all into the Flower, and mix them together; then mix into it six pounds of Currans, and put it into a butter'd Hoop. Bake it three hours and a half. Ice it when it is cold.

Another Cake.

TAKE four pounds and a half of Flower, and two pounds of Currans, and mix them together; take a Quart of Milk, and boil it a little, and a pound of butter; when it is almost cold, put in about half, or three quarters of a pint of good light Yeast, some Sugar, and a little Salt; then strain it into the Flower, and mix it well, and let it lie a little before the Fire. What Spice you put in, must be first mix'd with the Flower.

Portugal Cake.

MIX into a pound of fine Flower a pound of Loaf-sugar beat and sifted, then rub into it a pound of pure sweet butter, till it is thick like grated Bread; then put to it two spoonfuls of Rose-water, as much Sack, ten Eggs, and whip the Whites to Snow; then put in it eight Ounces of Currans, mix all well together, and butter the Tin-pans; fill them but half full, and bake them. If they are made without Currans, and kept in a dry place, they will keep a Year;

Year; add a pound of Almonds blanch'd, and beat with Rose-water, as above, and leave out the Flower. These are another Sort, and better.

A Carraway Cake.

ME L T two pounds of fresh butter in Tin or Silver, let it stand twenty-four Hours, then rub into it four pounds of fine Flower dried, mix in eight Eggs, and whip the Whites to Snow, a pint of Ale Yeast, and a pint of Sack; mix all together, and put in two pounds of Carraway-comfits; put it into a butter'd Hoop, and bake it two Hours and a half; you may mix into it half an Ounce of Cloves and Cinnamon.

To make clear Cakes of Quinces, Pears, Plumbs, or Apruocks.

PA R E your Quinces, and put them into cold Water as you pare them, slice them from the Core, and put them in a silver Flagon, or earthen pot, without Water, and set them into a pot of Seething-water, uncover'd or stop'd; make the Water boil apace, and when you see any Syrup come from the Fruit, pour it away into a Glais, with a piece of Tiffany tied on it; then take the Weight in double-refin'd Sugar, wet it with four or five spoonfuls of Spring-water, and boil it to a Candy height; then put in four or five spoonfuls of the Juice, set it on a gentle Fire, and so by little and little put in all, continually stirring it, and when you think it is thick enough, take it off, and put in a little Juice of Lemon to clear it (if you like the Taste); then pour it into glass Saucers, and set it into your Stove, which must be kept with a continual Heat; turn it as soon as it candies, and take Heed of over-drying it.

You may make the Sugar of a hard Candy, and then put in the Juice, and set it no more on the Fire.

To make Cakes.

TA K E four pounds of Flower dried in an Oven, six pounds of Currans, fourteen Eggs, and six Whites, three spoonfuls of Sack, a quarter of a pint

pint of Cream, a spoonful of Orange-flower or Rose-water, two pounds of butter wash'd in Rose-water, and four Nutmegs beat; the Currans must not be wash'd, but pick'd and rub'd; the butter must be rub'd in cold after the Currans are rub'd in the Flower; to this quantity you must have two pounds of Loaf-sugar sear'd. Bake them in a quick Oven; half an hour will serve. These Cakes are better when they are a Week old, than they are the first Day.

Saffron Cakes.

TAKE half a peck of the finest Flower, a pound of butter, and a pint of Cream, or good Milk; set the Milk on the Fire, put in the butter, and a good deal of Sugar; then strain Saffron, to your Taste, and Liking, into your Milk; take seven or eight Eggs, with two Yolks, and seven or eight spoonfuls of Yeast; then put the Milk to it, when it is almost cold, with Salt and Coriander-seeds; knead them all together, make them up in reasonable Cakes, and bake them in a quick Oven.

To make a great Cake.

TAKE a peck of Flower, by Weight twelve pounds, twelve pounds of Currans, two pounds of Raisins of the Sun, ston'd and shred very small, two pounds of Sugar, five pounds of butter, half a pint of Sack, five or six Eggs, half a pint of Rose-water, three pints of the best Ale Yeast, five pints of Cream, or Strokings, an Ounce of Cinnamon, six Nutmegs, and some Cloves and Mace; divide your Flower into two Parts, boil the Cream, and when it is almost cold mix it with the Yeast; then put it to the one half of the Flower; working it very well; set it before the Fire, and cover it. Melt the Butter and Rose-water on a gentle Fire, and beat the butter well with your Hands; the other Flower must be set before the Fire, and made as hot as you can, and your Currans and Raisins well mix'd together, laid before the Fire, and made very hot; you must lay your Spice and Sugar over a Chafing-dish of Coals, and make

make all as hot as you can suffer your Hand in ; then mix the Flower, and all the rest, with the other Paste, and keep it hot till it is put into the Oven ; when all is mix'd, it will be no thicker than a Pudding ; flower your Paper well that is to be at the bottom, and set upon it a Hoop, either of Wood, or triple strong Paper ; pour your Cake into the Hoop, and set it in the Oven, then take six Whites of new-laid Eggs, and a pound of double-refin'd Sugar, and beat the Eggs to a Froth with a little Rose-water ; then put in the Sugar, and beat it till it is as white as Snow, and when your Cake is ready to draw, ice it over with a Spoon, and let it stand till it hardens.

A Seed Cake.

TAKE seven pounds of Flower, and two pounds and a half of butter ; rub it together till it is like Crumbs of Bread, season it with three quarters of an Ounce of Cinnamon, as much Nutmeg, a little Cloves, Mace, and Salt, half a pound of Sugar, six Eggs, and three Whites, three pounds of Carraway-comfits, a pint of Ale Yeast, and a Quart of Cream ; scald the Cream, and when it is a little hotter than new Milk stir in a quarter of a pint of Sack ; with this knead your Cake, put your Comfits into the Cream, and when your Paste is made, lay it before the Fire to rise, and break it in pieces on a Table, and work it with your Comfits ; then make up your Cake, and cover it all over with some of the Paste thin roll'd ; so bake it.

A Cheesecake.

TAKE half a pint of sweet Cream, the thickest you can get, set it on the Fire, and when it boils put in as much fine grated Bread sifted as you can ; make it wet till it is very stiff, then take two gallons of new Milk, and a quart of Cream, let it together with a little good Runnet, not quite so hot as it comes from the Cow, and when it is come break it softly, and after letting it stand a little while, wey it in a canvas strainer, and when it is dry wey'd, break it very well with your Hands

Hands against a Tray; then put in your Bread, and break it very well with the Curd, put in a whole grated Nutmeg, the yolks of two Eggs, half a pound of Sugar finely beat, half a pound of Currans, some Rose-water, and a little Salt; stir it all together, then put it in your Coffin, and when they are risen in the Oven, and begin to look brown, take them out, having half a pound of the best fresh butter melted, with a little Sugar and Rose-water, ready to pour on them; then strew on some fine Loaf-sugar over the top of them, then set them into the Oven again, and when they are iced, draw them.

To make a Cake which will keep good a Quarter of a Year.

TAKE eight pounds of Flower, nine pounds of Currans, well pick'd, wash'd, and dry'd, two pounds of butter, a quart of Cream, a quart of Ale Yeast, a little Sack and Rose-water, a pound of Sugar, the yolks of sixteen Eggs well beat, and what Spice you think fit; mix them together, and season it, and when your Oven is hot put it into a Hoop, and bake it; mix the whites of Eggs with some double-refin'd Sugar, and when it is bak'd ice it over, and set it in the Oven till it is dry.

A Pudding made with Rasberries.

TAKE the yolks of eight hard Eggs chop'd small, and put them to a pint of Cream; then beat four Eggs, and put in two spoonfuls of Flower, and as much Powder-sugar; then put to it four penny *Naple* Biskets, and put in as much syrup of Rasberries as you think proper, to give it a Flavour and a Colour; mix all this together. If you will you may bake it in a fine Crust roll'd thin, and laid in a Dish, or bake without, in a gentle Oven.

Potato Pudding.

TAKE some good Potatoes, and boil them tender, then bruise them in a marble Mortar till they become a paste; then take two *Naples* Biskets grated, a Carrot grated, and a little Orange-flower water,

water, some Mace and Nutmeg, some Sugar, and some butter'd Eggs; mix these together, put it in a Dish, with slices of butter laid upon your pudding, and half an hour will bake it. Serve it hot with slic'd Lemon. It is best to put some pulp of Oranges into the pudding before you bake it.

To make a light Pudding.

TAKE a pint of Cream, and put some Nutmeg, Cinnamon, and Mace, and boil it with the Spice; when it is boil'd take out the Spice, then take the yolks of eight Eggs, and four of the Whites; beat them well with some Sack, then mix them with your Cream, with a little Salt and Sugar, and take a halfpenny white Loaf, and a spoonful of Flower, and put in a little Rose-water; beat all these well together, and wet a thick Cloth, and flower it, and put your pudding into it, and tye it up, and when the Pot boils, it must boil an hour. Melt butter, Sack, and Sugar, and pour over it.

A Rice Pudding.

TAKE six Ounces of the Flower of Rice, put it in a quart of Milk, and let it boil till it is pretty thick, stirring it all the while; then pour it in a pan, and stir in it half a pound of butter, and six Ounces of Sugar. When it is cold, grate in a Nutmeg, and beat and stir all this together; put a little fine paste at the bottom of your Dish, and bake it.

A Boil'd Pudding.

TAKE a pound of Beef-suet shred very fine, then stone three quarters of a pound of Raisins, then take some grated Nutmeg, a large spoonful of Sugar, a little Salt, some Sack, four Eggs, three spoonfuls of Cream, and five spoonfuls of Flower; mix these together, tie it up in a Cloth, and let it boil three hours. Melt butter, and pour over it.

Black Puddings in Guts.

TAKE the Liver of a Hog, fresh kill'd, boil it till it is enough, with the Milt; then bruise them in a marble Mortar till they come to a Pulp, with half

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as much hog's Fat, shred small, as will amount to the Quantity, and with them mix some blood of a Hog, or Goose, or Sheep, that has bleed fresh, and beat these all the time with a little Salt, and the following things; shred some sweet Herbs small with some Pennyroyal, add a little Salt, the yolks of Eggs butter'd, some Spice, to your mind, in powder, and, if you will, some Grots, or dried Oats, a little cut in the Mill, that have been steep'd twenty hours in Water, till the whole comes to a due Consistence to put in the Guts; then put it in, and tye them up, and boil them in a large Kettle with Hay at the bottom, and when they are swell'd enough, lay them upon Hay to dry, and turn black.

A Richmond Pudding.

TAKE a pound of Beef-suet shred very small, then take a pound of Raisins of the Sun, and stone them; then put to them two spoonfuls of Flower, six Eggs beaten, a little Sugar, half a Nutmeg grated, and a little Salt; mix these together, put it in your Cloth well flower'd, and boil it six hours, and serve it up.

A Batter Pudding.

TAKE a pint of Milk, six Eggs, four spoonfuls of Flower; put in half a Nutmeg grated, and a little Salt; you must take care your Pudding is not thick; flower your Cloth well. Three quarters of an Hour will boil it. Serve it with butter, Sugar, and a little Sack.

A fine Bisket Pudding.

TAKE a pint of Cream, or Milk, three penny *Naples* Biskets grated; pour your Milk or Cream over it hot, and cover it close till it is cold; then put in some Nutmeg grated, the yolks of four Eggs, and two Whites, beaten, a little Orange-flower Water, two Ounces of Powder-sugar, and half a spoonful of Flower; mix them well together, and boil it in a China bason butter'd well on the inside; tye it in a Cloth well flower'd, and boil it an hour. Serve it being

being turn'd out of the bottom, with butter, Sack, and Sugar.

To make a Beggar's Pudding.

TAKE some stale Bread, pour over it some hot Water, till it is well soak'd; then press out the Water, and mash the Bread; add some powder'd Ginger and Nutmeg grated, a little Salt, some Rose-water or Sack, some *Lisbon* Sugar, and some Currans; mix these well together, and lay it in a pan well butter'd on the Sides; and when it is well flatted with a Spoon, lay some pieces of butter on the top, bake it in a gentle Oven, and serve it hot. You may turn it out of the pan when it is cold, and it will eat like a fine Cheefecake.

Plain Pudding.

TAKE a quart of Milk, and boil it, then stir in some Flower till it is thick, then put in half a pound of butter, six Ounces of Sugar, a Nutmeg grated a little Salt, nine or ten Eggs, but not all the Whites; mix all well together, butter your Dish, and put your Pudding in. Three quarters of an hour will bake it.

Neat's Foot Pudding.

TAKE a Neat's Foot, bone it, and chop it very small, and mix it with grated Bread; then boil a pint of Milk, and pour upon it; put to it some Beef-suet, six Eggs, and half a pound of Currans; then put to it some beaten Ginger, a little Nutmeg, and a little Salt, Sugar, White wine, and some Rose-water; then butter four Eggs, and mix all together, with some blanched Almonds beat, and slices of candied Citron, or Lemon-peel; then butter your Dish, and put it in. An hour will bake it.

A Carrot Pudding.

TAKE raw Carrots, and grate them; to a quarter of a pound of Carrot, put half a pound of grated bread, half a Nutmeg grated, a little Cinnamon beat, a little Salt, three spoonfuls of Sugar, four or five eggs, half a pound of butter melted, a Glass of Sack, a little Orange-flower Water, and half a pint of Cream;

mix it all together, and beat it well; then put it in a Dish with Puff-paste at the bottom, bake it gently, and serve it hot. Garnish it with Lemon slic'd, and Sugar grated over it.

• *A Marrow Pudding.*

BOIL a quart of Cream or Milk with a stick of Cinnamon, a quarter'd Nutmeg, and large Mace; then mix it with eight Eggs well beat, a little Salt, Sack, and Orange-flower Water, and strain it; then put to it three grated Biskets, a handful of Currans, as many Raisins of the Sun, the Marrow of two bones, all to four large pieces; then gather it to a Body on the Fire, and put it in the Dish, having the brim garnish'd with Puff-paste, and raised in the Oven; then lay on it the four pieces of Marrow, colour'd Knots, and Paste, slic'd Citron, and Lemon-peel. Half an Hour will bake it.

An Almond Pudding.

TAKE half a pound of *Jordan* Almonds blanch'd, and pound them in a Mortar, with a quarter of a pound of pistacio Nuts, four grated Biskets, three quarters of a pound of butter, a little Salt, Sack, and Orange-flower Water; then mix it with a quart of Cream, and eight Eggs; being boil'd and mix'd together with sweet Spice and Sugar, pour it into your Dish, being cover'd with Puff-paste, and garnish the brim.

A Carrot Pudding.

BOIL two large Carrots, and when cold pound them in a Mortar, and strain them through a sieve; mix them with two grated Biskets, half a pound of butter, Sack, and Orange-flower water, Sugar, and a little Salt, a pint of Cream mix'd with seven yolks of Eggs, and two Whites; beat these together, and put it in a Dish cover'd with Puff-paste, and garnish the brim.

An Orange Pudding.

TAKE the peel of two seville Oranges, boil'd up as for a Florentine of Oranges and Apples; pound

pound them as the Carrots, and season them as aforesaid.

A Calve's Foot Pudding.

TAKE two Calve's Feet, shred them very fine, mix them with a penny grated white Loaf, being scalded with a pint of Cream; put to it half a pound of Beef-suet shred, eight Eggs, and a handful of plump'd Currans; season it with sweet seasoning, Sugar, Sack, and Orange-flower Water, and the Marrow of two Bones; put it in a veal Caul, being washed over with the batter of Eggs; then wet a Cloth, and pour it therein, and when the pot boils, put it in, being tyed up close; boil it about two hours. When it is boil'd, turn it in a Dish, stick on it slic'd Almonds and Citron, then pour on it Sack, Verjuice, and drawn butter, and scrape on Sugar.

A Quaking Pudding.

TAKE a Quart of Cream, and beat two or three spoonfuls of Flower of Rice, a Penny white Loaf grated, and seven Eggs; season it with sweet Spice, a little Angel-water, butter the Cloth, and tie it slack, and when the Pot boils put it in, and boil it an Hour; then put it in a Dish, and stick on it slic'd Citron. Let the Sauce be Sack and Orange-flower Water, with the Juice of Lemons, and drawn butter.

The Duke of Buckingham's Pudding.

TAKE a pound and a quarter of Beef-suet, skin and shred it, add to it six spoonfuls of Flower, four spoonfuls of white Sugar, a grated Nutmeg, a little Salt, and three quarters of a pound of ston'd Raisins; then mix it up with eight Yolks of Eggs, and four Whites, well beat, with two spoonfuls of Sack, or Orange-flower Water, and four spoonfuls of good Cream; mix these well together pretty stiff, butter a Cloth, and tie it up close; put it in the Pot when the Water boils, and let it boil four Hours. Melt butter for Sauce.

To make the Spread-Eagle Pudding.

CUT off the Crust of three stale Halfpenny Rolls, and slice them into a Pan, then set three pints of Milk on the Fire, make it scalding hot, but not boil; pour it over the Bread, cover it close, and let it stand an Hour; then put in a good spoonful of Sugar, a very little Salt, a Nutmeg grated, a pound of shred Suet after it is skinn'd, half a pound of Currans wash'd and pick'd, four spoonfuls of cold Milk, ten Yolks, and five Whites of Eggs; when all is in, stir it well together, and butter your Dish. An Hour will bake it.

A plain boil'd Pudding.

TAKE a pint of Cream, and mix with it six Eggs well beat, two spoonfuls of Flower, half a Nutmeg grated, and a little Salt and Sugar, to your Taste; butter a Cloth, and put it in when the Pot boils; give it two or three Turns in the Pot at first going in. Half an Hour will boil it. Melt butter for Sauce.

A fine Bread Pudding.

TAKE three pints of Milk, and boil it, and when it is boil'd put to it a small Nutmeg grated, more than a quarter of a pound of Sugar, three quarters of a pound of butter, and when the butter is melted, pour it into a Pan over eleven Ounces of grated Bread; cover it up, and when it is cold put to it ten Eggs well beat; stir it well together, and butter a Dish; pour it into your Dish when it is just going into the Oven. Three quarters of an Hour will bake it.

Boil a piece of Lemon-peel in the Milk, and take it out again.

A Rice Pudding.

TAKE half a pound of Rice, and beat it to Powder; then set it on the Fire with three pints of new Milk, boil it well, and when it is almost cold, put to it eight Eggs well beaten, with half a pound of Suet or butter, and half a pound of Sugar; put in Nutmeg

meg or Mace, or what you please. About half an Hour will bake it.

A Calve's Foot-pudding.

TAKE the Feet, boil them tender, take out all the Bones, and when they are cold shred them very small; take six Eggs, and beat them well, half a Gill of Cream, and the third part of the Whites of the Eggs, and some Sugar; put all together, with half a Nutmeg, and half a pound of Currans, and a little Flower; mix it well together, tie it up in a strong Cloth, and let it boil two Hours. Make Sauce of Butter, Vinegar, and Sugar.

A Carrot-pudding.

TAKE a pint of Cream, five Eggs well beat, a Nutmeg, a Penny Loaf grated, and as much grated Carrot, a Lemon-peel shred, a quarter of a pound of Sugar, and as much butter melted; mix all these together, and put in a spoonful of Carraway-comfits; cover the Dish, bottom and edges, with a thin Puff-paste, and bake it; make Sauce of White-wine, Butter, and Sugar, and put it upon the Pudding.

A Bread-pudding.

TO a pint of Cream put in a quarter of pound of butter, set it on the Fire, and keep it stirring; the butter being melted, put in as much grated Manchet as will make it pretty light, a Nutmeg, or something else, and as much Sugar as you please, three or four Eggs, and a little Salt; mix all well together, butter a Dish, put it in, and bake it half an Hour.

A Quaking-pudding.

TAKE a pint of thick Cream, ten Yolks and three Whites of Eggs; beat them well with two spoonfuls of Rose-water, mix it well with your Cream, that there be no Lumps, three spoonfuls of fine Flower, and season it according to your Taste; butter a thick Cloth very well, and let it boil half an Hour as fast as you can; make Sauce of butter, Rose-water,

water, and Sugar. You may stick blanch'd Almonds upon it, if you please.

A Potatoe-pudding.

TAKE a pound of white Potatoes boil'd and peel'd, and the Peel of a Lemon; boil it tender in Water, and shred it small; beat these small in a Mortar, then put to it half a pound of Sugar sifted, a pound of butter melted, a little Nutmeg, a little Salt, and the Yolks of eight Eggs, with four of the Whites; squeeze in the Juice of a Lemon, and when all is mix'd well together, put it in a Dish, with some Paste round it, and let it stand in a quick Oven half an Hour.

An Almond-pudding.

TAKE a pound of Almonds blanch'd, and beat them with three or four spoonfuls of Orange-flower Water; grate a quarter of a pound of *Naples* Bisket, and season it with beaten Mace, eight Eggs, with half the Whites, and a Quart of Cream, to your Taste; strain the Eggs through a Sieve, then add half a pound of nice butter, put some Paste round the Dish, and so bake it.

An Orange-pudding.

TAKE the Peels of four Oranges, boil them in a Quart of Water, then pour it away, and put as much as at first, and boil it over so three Times; then lay them in cold Water, and dry them in a Cloth; then beat them in a stone Mortar till they are very fine; then put half a pound of *Naples* Biskets grated, a Quart of Cream, ten Eggs, and half the Whites; beat them very well, strain them into the Cream, grate some Nutmegs, and put a little Salt, a pound of good Sugar, and the Juice of three Oranges; stir it all together, and have some Puff-paste at the bottom of the Dish; put in it half a pound of fresh butter in a little Paste. An Hour will bake it.

A Rice-pudding.

TAKE half a pound of Rice, and boil it till it is tender; then add to it ten Eggs, with half the Whites; season it to your Palate, and put a little Salt, some Nutmeg, and some Orange-flower Water; then put it in the Dish, with thin Paste at the bottom, and put in half a pound of butter in little bits.

An Apple-pudding.

TAKE three or four Codlins, and scald them, and bruise them through a Sieve; a quarter of a pound of Biskets, a little Nutmeg, a pint of Cream, and sweeten it to your Taste; ten Eggs, and half the Whites, to bake.

A Carrot-pudding.

TAKE two or three middling Carrots, and a Two-penny wheaten Loaf, and grate them; mingle them together with a Quart of Milk, half a Dozen Eggs, and three Whites, three spoonfuls of Rose-water, a Nutmeg, half a pound of Sugar, and a little Salt; when all is stirred up together, put in half a pound of melted butter, keeping it stirring whilst you put it in; then pour it into a butter'd Dish, bake it, and strew some fine Sugar on it when you serve it.

An Orange-pudding.

TAKE two Oranges, cut off the Peel very close, and beat it in a stone Mortar with the Juice, half a pound of butter, half a pound of fine Sugar, the Yolks of six Eggs, and four Whites; when the Peel is well beaten, and all well mix'd together, lay a thin Puff-paste at the bottom of a Mazarine Dish, and another at the Top, and bake it.

Another.

BEAT the Peel of two large Oranges in a stone Mortar, put to it twelve Ounces of Loaf Sugar powder'd, and beat them up together; then beat the Yolks of twelve Eggs with four spoonfuls of Cream, melt twelve Ounces of fresh butter, skim it, and pour it to the Eggs by degrees, keeping it stirring one Way; then put in the Oranges, still stirring it, till cold; put it

it into a deep pewter Dish butter'd, and bake it; dust on Loaf Sugar, and serve it. You may add an Ounce of Sweetmeats, as candied Lemon and Citron, or the like. You may garnish the edge of the Dish with Puff-paste, set on as the Top of a Lamb Pye.

A Millet-pudding.

TAKE half a pound of Millet, to two Quarts of Milk; boil it over Night, and in the Morning put six Ounces of Sugar, six Ounces of butter melted, seven Eggs, half a Nutmeg, and a little rasp'd Bread; stir it all together, put a thin Paste at the bottom of the Dish, and bake it three quarters of an Hour.

A Quaking-pudding.

BEAT the Yolks of fifteen Eggs, and seven Whites, and a little Salt, together; then put to them three pints of Cream, ten spoonfuls of grated white Bread, a spoonful of Orange-flower or Rose-water, a Glass of Sack, and a little Cinnamon and Mace beat, and mix all together; if it be too thin, put in more Bread, then boil and serve it hot with thick butter. You may colour it before it is boil'd, with the Juice of Cowslips and Spinage. Blanch and quarter four Ounces of Almonds, stick this Pudding full with them, and then it is call'd a *bedge-bog Pudding*.

An Almond Pudding.

THE Almond Pudding is made the same Way as the Rice Pudding, only blanch a pound of Almonds, then beat them fine with a spoonful of Orange-flower or Rose-water; leave out the Rice, but add a little white Bread grated, then boil and serve it.

A Rice Pudding.

BOIL eight Ounces of Rice very thick and tender, in Milk, then mix in eight Ounces of butter, a pint of Cream, half a quarter of an Ounce of Cloves, Mace, and Cinnamon, a little Salt, the Yolks of ten Eggs, a pound of Currans, a Glass of Sack, a spoonful of Orange-flower or Rose-water, and eight Ounces

Ounces of candied Lemon or Citron slic'd thin; mix all together, boil it an Hour and serve it.

A Marrow Pudding.

MAKE a pint of Cream-boil, then take it off the Fire, and slice into it a Penny white Loaf; when it is cold, put into it eight Ounces of blanch'd Almonds beat fine, with two Spoonfuls of Rose-water; put in the Yolks of six Eggs, a Glass of Sack, a little Salt, six Ounces of candied Lemon and Citron slic'd thin, and a Pound of Marrow slic'd thin; mix all together, then put it into a butter'd Dish, dust on fine Sugar, bake, and serve it; add half a pound of Currans.

A Carrot Pudding.

TAKE two great Carrots, or three small ones, and grate them; then take a Two-penny Loaf, grate it, half a Pound of fine Sugar, and as much Butter melted, ten Eggs, four Whites, a Nutmeg grated, two Eggs-shells of Flower, and a Pint or more of good Milk; mix it all together, and stir it well, then put it into a Dish, lay Paste round it, and when it is bak'd strew Sugar upon it, and pour on Butter.

Excellent Black Puddings.

TAKE a Quart of Sheep's Blood, a Quart of Cream, ten Eggs, Whites and Yolks, beat well together; stir them very well, and thicken it with grated Bread, and Oatmeal finely beat, of each a little Quantity, Beef Suit finely shred, and Marrow in little Lumps; season it with a little Nutmeg, Cloves, and Mace, mingled with Salt, a little sweet Marjoram, Lemon, Thyme, and Pennyroyal, shred very well together, and mingled with the other Things; when all is well mix'd, fill the Guts, being well cleans'd, and boil them carefully.

A Clary Fraise or Clary and Eggs.

TAKE ten Eggs, beat them with a Spoon, then take some Clary Leaves, and shred them small, and add a little Pepper and Salt, and some Onions chop'd

chop'd small; this Mixture must be fry'd in hot Lard, and serve it with slices of Lemon.

A sweet Clary Fraise.

TAKE eight Eggs, a pint of Milk, half a Spoonful of Sugar, and four large Spoonfuls of Flour; chop the Leaves of the Clary small, and mix them well together, and then fry them in hot Lard, or good Dripping. Let this drain before the Fire, and serve it with Butter and Sack.

Bacon Fraise.

TAKE a piece of middling Bacon, cut it in thin pieces of about an Inch long, and then make a Batter, with Milk, Eggs, and Flower; beat the Eggs very well, mix them together, then put some Lard, or good Beef Dripping, and when it is very hot pour in your Mixture, and put a Dish over it, but now and then throw on some of the Fat upon the Fraise, till you think the lower part is enough; then turn it, and in a little Time the whole will be ready for the Table. In this Mixture put what Spices you think proper, for in the Taste 'tis to every one what they like.

Pasties to fry.

GET a Veal Kidney with the Fat, cut it very small, put to it a little Salt, Cloves Mace, and Nutmeg, all beat small, some Sugar, and the Yolks of three hard Eggs minc'd very small; mix all these together with some Sack or Cream, put them in puff Paste, and fry them; serve them hot.

Fine Pancakes.

TAKE a pint of Cream, eight Eggs, a Nutmeg grated, and a little Salt; then melt a pound of Butter and a little Sack, before you stir it; it must be as thick with Flower as ordinary Batter, and fry'd with Lard; turn it on the Backside of a Plate garnish with Orange, and strew Sugar over them.

A Tansy.

BOIL a Quart of Cream, or Milk, put to it a Stick of Cinnamon, a Nutmeg quarter'd, and some large Mace; when it is half cold, mix it with sixteen

teen Eggs, and eight Whites, strain it, then put in four grated Biskets, half a pound of Butter, half a pint of Spinage-juice, a little Tanfy, Sack, and Orange-flower Water, some Sugar, and a little Salt; then stir it over the Fire a little, and pour it into a Dish butter'd well; when it is bak'd, turn it on a Pye-plate, squeeze on it an Orange slic'd, with some Sugar to garnish it.

Apple Fritters.

TAKE the Yolks of six Eggs, and the Whites of three, beat them well together, and put to them a pint of Cream, or Milk; then put to it four or five Spoonfuls of Flower, a Glass of Brandy, half a Nutmeg grated, and a little Ginger and Salt; your Batter must be pretty thick; then slice your Apples in Rounds, and, dipping each Round in Batter, fry them in good Lard with a quick Fire.

Irish Pancakes.

TAKE a pint of Cream, eight Eggs, and four Whites; beat the Eggs, with a grated Nutmeg, and Sugar to your Taste; then melt three Ounces of fresh Butter in the Cream, and mix it with the Eggs, and almost half a pint of Flower; season your Pan with a bit of Butter, and fry them without turning. Your Frying-pan must be very little, and so lay several one upon another, to serve at Table.

Water Pancakes.

TAKE a pint of Water, four Spoonfuls of Flower, and a little Salt; mix all these together, and beat the Yolks and Whites of eight Eggs with two or three Spoonfuls of Sack put to it, first straining the Eggs; the longer they stand before you fry them the better; Just before you go to fry them, melt about half a Pound of butter very thick, and stir it in, and butter your pan a little, before you fry the first: One Spoonful, or a little more, is enough for a Pancake. You must not turn them, and take care you do not burn them as you fry them; slide them out of the pan on a hot Water-dish, one upon another, and cover them with a warm Cover, to keep them hot as the rest fry;

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when they are all done, lay them in a Dish, and strew Sugar over them. They fry light brown.

Water Tansy.

TAKE twelve Eggs and eight of the Whites, beat them very well, and grate a Penny Loaf, and put it in; put in a quarter of a Pound of melted Butter, and a pint of the Juice of Spinage. Sweeten it to your Taste,

To make a Tansy.

TO a Quart of Cream, and a Pint of Milk, you must have a pint of Juice, and eighteen Eggs; put in about seven or eight of the Whites, a quarter of a pound of *Naples* Biskets, and some Orange-flower Water, Nutmeg, and Mace; mix it together, and simmer it over the fire.

Cream Pancakes.

TAKE a Quart of Cream, twelve Eggs, a pound of melted Butter, and a little Nutmeg; fry them extremely thin, about a Dozen one upon another, strewing double-refin'd Sugar upon each of them.

To make Fritters.

TAKE Sherry and Brandy, of each half a pint, two Ounces of fine Sugar, a quarter of an Ounce of Cinnamon, Mace, and Ginger, four Eggs, well beat with a little Salt, and eight Ounces of *Naples* Biskets grated, or made wet in a Pint of Cream; mix all together, then make it as thick as Batter for Pancakes, with fine Flower, and fry them in clarified Hog's Lard; the Pan must be almost full; when it boils strike them off from a Trencher with a Knife, into little Bits. When they are fry'd, dust on them fine Sugar, and serve them. Some pour on them the Juice of Orange. You may put all Bread and no Flower.

A Tansy.

BEAT ten Eggs, with a little Salt, put to them a pint of the juice of Spinage, two spoonfuls of Tansy, and eight Ounces of Sugar; then strain it in a Quart of Cream, grate in it eight Ounces of *Naples* Biskets or white Bread, and a little Nutmeg; mix all together,

together, then put two Ounces of fresh butter into a Sauce-pan, and put in the Tansy; keep it stirring on a gentle Fire till very thick, and put it into a butter'd Dish, in which harden it over the Fire, or in a cool Oven, or fry it; then turn it out into a Dish with quarter'd Oranges, dust on fine Sugar, and serve it hot, or pour over it Sack, Sugar, and the juice of Oranges.

Cherries preserv'd in Jelly.

TAKE Morello-cherries, and stone them; to two pounds of Cherries, you must have two pounds of single refin'd Sugar beat; mix three parts of the Sugar with the juice of Currans, put it in your pan and boil it, and skim it; then put in your Cherries, and let them boil fast, now and then strewing in some of the Sugar that was left, till all is in; skim it well, and when it jellies take it off, which you may know by trying some in a Spoon; let the great heat go off, and put it in your Glasses, and when it is cold, paper them up.

An Almond Custard.

BLANCH and beat the Almonds in a Mortar very fine, and in the beating add thereto a little Milk, press it through a sieve, and make it as a common Custard.

A Tart Demoy.

BEAT half a pound of blanch'd Almonds in a Mortar, with a quarter of a pound of Citron, the whites of a Capon, four grated biskets, the marrow of two Bones, sweet Spice and Sugar, a little Sack, Orange-flower water, and a little Salt; then melt it with a pint of Cream, and seven Eggs well beat; bring all these Ingredients to a body over the Fire, then, having a Dish cover'd with Puff-paste, put part of these Ingredients at the bottom, then put in the marrow of two Bones, in pieces, squeeze on it the juice of a Lemon, lay on it the marrow, and the other part of the Ingredients, and cover it with a cut lid.

To make Wigs.

TAKE a peck of Flower, a pound of Sugar, and a handful of Carraway-seeds; mix them together, and put into the middle of the Flower three pints of thick Ale yeast, with a pound and a half of butter melted in a quart of Milk, and pour it to the yeast, stirring it with your hand; strew Flower, let it lie in Sponge a little while, and then make up your Wigs.

An Oyster Loaf.

CUT round holes in the tops of *French Rolls*, take out all the Crumb, and smear them over the Sides with a tender forc'd-meat made with fat Oysters, part of an Eel, pistacio Nuts, Mushrooms, Spice, and the yolks of two hard Eggs; beat these well together in a Mortar with a raw Egg, then fry them crisp in Lard, and fill them with a quart of Oysters, the rest of the Eel cut like Lard, Spice, Mushrooms and Anchovies toss'd up with their own Liquor, and half a pint of White wine; thicken it with Eggs, and a bit of butter roll'd in Flower.

Ginger Bread.

TAKE three pounds of Flower, rub in half a pound of butter, an Ounce of Ginger beat, an Ounce and a half of Coriander-seeds, and an Ounce of Carraway-seeds; mix these with two pounds of Honey, and an Egg or two, beat it well with a Rolling-pin, then make it in small Cakes, and bake it in a gentle Oven.

To make black Caps.

TAKE a dozen and a half of Pippins cut in two, and lay them with the flat sides downward; lay them single, but close to each other; pour the juice of Lemons, and two spoonfuls of Orange-flower water, over them; shred Lemon-peel very fine, and grate double-refin'd Sugar over them.

To make Custards.

TO a pint of Cream, you must have eight Eggs, and but two of the whites; put the Cream into
a Sauce-

a Sauce-pan to boil, and you must boil in it a piece of Nutmeg, some Mace, and a little Cinnamon; let your Cream boil till you think it has the flavour of the Spice, then pour it into a pan, and let it stand till it is cool; you must make it pretty sweet with fine Sugar, then put in your Eggs, and strain it through a Cloth or Sieve,

To make Ginger Bread.

TAKE three pounds and a half of flower, three pounds of Treacle, an Ounce of Ginger, an Ounce of Cinnamon, an Ounce of Carraway-seeds, and three quarters of an Ounce of Coriander-seeds; mix them with your Flower, and make it into a paste; roll it out, and cut it into small Cakes with the top of your Drudging-box.

To make Custards.

TO three pints of Cream put a little whole Mace, Cinnamon, and Nutmeg; make it boil a little, then take it off, and beat fifteen Eggs very well, leaving out nine of the whites; when beat, put to them a Glass of Sack, two spoonfuls of Rose-water, ten Ounces of white Sugar, and mix them well together; put it to the Cream scalding hot, then strain it, and it is fit; harden the custard Crust in the Oven before you fill them. To all Milk put sixteen Eggs; to two quarts leave out five whites.

A Spring or Sorrel Tart.

SHRED the herbs small, then wring out a little of the juice of it, and put into a quart fourteen Ounces of Sugar, and the like Quantity of Currans; mix it, and fill the Tarts, lid and baste it; then put in half a pint of thick Cream, boiling it first, if it be raw; then strew on some fine powder'd Sugar, and serve it hot.

To make Ginger Bread.

TAKE a peck of Flower, and a pound of Sugar, two Ounces of Ginger, and an Ounce of Nutmegs; mix these well together, to a pound and a half of Butter in half a pint of Cream, and three pounds of

Treacle; pour it in the Flower, then mingle it well together, and roll it out in Cakes, and bake them upon tin Sheets, butter'd first; when they are brown at the bottom, they are enough.

To make French Bread.

BEAT two Eggs with a little Salt, lay to them half a pint of Ale Yeast, or more, then put to it three pounds of fine Flower, and put into it as much blood-warm Milk as will make it soft and light; then make it into Loaves or Rolls, and when bak'd and cold, rasp or grate all the outside off, and then it is fit to set at Table.

To make Buns.

TAKE, to three pounds of Flower well dry'd before the Fire, two pounds and a half of butter, a pound of Sugar, and ten Ounces of Carraway-comfits; melt your butter in warm Water upon the Fire, with six spoonfuls of Rose-water, a few more Carraway-seeds, if you please, and a pint of new Barm; knead all these together, and set your Buns in to the Oven, after white Bread is drawn.

A White Pot.

TAKE a Quart of Cream, boil it with some large Mace, and when it is off the Fire season it as you would do a Custard; take seven or eight Yolks of Eggs, and beat them well together, with a spoonful or two of Cream, and when your Cream is almost cold, put the Eggs to it, stirring them well together; then take a Dish that will hold the quantity, and more, of Cream, take a Twopenny Loaf of Manchet, cut off all the Crust, and slice it as thin as you can; then lay a row of slices of Bread at the bottom of the Dish, and a few preserv'd Damsons, or other dry'd Sweetmeats, upon the Bread, with some good pieces of Marrow with them; then lay another Row of Bread upon that, and so of Marrow and Sweetmeats, till you come to the Top; then take a Ladle and pour in your Cream softly, till the Dish is full; let it be made two or three Hours before you put

it into the Oven, that the Bread may be well soak'd, and then bake it.

To make an Orange Tart in Puffs.

PARE off the outside of Seville Oranges as thick as a half Crown, boil them well in three or four Waters, and let them lie in the Water three or four Days; then dry them with a Cloth, and beat them very well in a Mortar; then put in the Juice of some Oranges, and as much Sugar as will make it very sweet; then boil it till it is very thick, and when it is cold put it into Puff-paste, and bake it.

C H A P. XXVI.

DIRECTIONS for Candyng, Drying, and Preserving divers Sorts of Fruits, making Jellies, Creams, Syllabubs, &c.

Plumbs preserv'd.

TAKE white *Holland* Plumbs, full grown, but not quite ripe, put them in Spring Water cold, boil them over a gentle Fire, and when they will peel take off their Skins, put the Plumbs into cold Water again, and put them over a gentle Fire till they are soft, then to every pound of Plumbs put a pound and a half of good Sugar, with a little Water, and make it into a thick Syrup; then put your Plumbs in, and when it is cold cover them close.

Angelica to Candy.

TAKE the great Leaf Stalks of Angelica, cut them in Lengths, then boil it till it is tender, in Pump Water, with a very little butter, keeping it close cover'd; then take it off the Fire, and peel off the Strings from it, and dry it in a Cloth, and to every pound of Angelica take a pound of fine Sugar well sifted; put your Angelica in a glazed Pan, and strew the Sugar over it, and let it stand forty-eight Hours; then boil it till it is clear, drain it, add more Sugar to the Syrup, boil it to a Height, then put in the Angeli-

ca for a few Minutes, take it out of the Sugar, and lay it on Glass Plates, and dry it in an Oven.

To Candy Fruit.

YOU must first preserve your Fruit, then dip them into warm Water to take off the Syrup, then sift on them some fine Sugar, till they are white, then set them on a Sieve in a very gentle Oven, taking them out to turn three Times; let them not be cold till they are dry, and they will look very clear.

Red Quince Marmalade.

TAKE your Quinces, pare, and core, and quarter them, and put them in Pump Water for half an Hour; then take your Quinces out of the Water, and weigh them, and to a pound of Quinces allow a pound of double refin'd Sugar; you must put your Sugar in a Pan, with about three spoonfuls of Water, and let it melt, then put your Quinces in, and keep them stirring over a gentle Fire till they turn of a brownish Colour; then colour it with the Liquor of Sloes, which is made as follows: Take a pint of Sloes, put them in a Stew-pan over the Fire, with a little Water, boil them up, and take three or four spoonfuls of that Liquor, and put to your Quinces, it will make it of a very fine Colour; when it is of a good red, and tender, take it off, and put it in Gallipots, and when it is cold paper it; but your inside Paper must be dip'd in Brandy, and that will keep it a great while.

To dry Apricocks.

TAKE two pounds of Apricocks, pare and stone them, and put them in cold Water for half an Hour; then put them in a Skillet of hot Water, and scald them till they are tender; then drain them from the Water, and put them in a silver Pan; you must have ready two pounds of double refin'd Sugar boil'd, and pour your Sugar over the Apricocks, cover them close, and let them stand till the next Day; then set them over a gentle Fire, and let them be hot, turning them often; you must do them so twice in
twenty-

twenty-four Hours, till they are candied; then take them out, and put them in your Stove to dry, and when they are cold put them in Boxes between Paper.

Note, You must gather your Apricocks not too ripe.

Jelly of Apples.

TAKE twenty Golden Pippins, pared, cut; and quartered, put them in a pint and a half of spring Water, and boil them till they are tender; then put them in a Cullender, and let the Liquor run from them, and to a pint of Liquor put a pound of fine Sugar; then wet your Sugar, and boil it, and grate in a little Lemon or Orange-peel; then put in your Liquor, and boil it till it is a Jelly; you may put a little Orange-flower Water in it, if you will; pour your Jelly into your Glasses, and when it is cold paper it, and keep it dry.

To prepare Fruit to candy at any Time.

TAKE Orange or Lemon-peels, rub them with Salt, and cut them in small pieces; keep them in Water forty-eight Hours, then put them in fresh Water, and boil them till they are tender, shifting the Water three Times; have then your Syrup ready made, a pound of Sugar to a pint of Water boil'd together; then boil your peels in it till they are clear, and set it by for Use, letting it first cool.

Apricocks, Peaches, Plumbs, and such like, may be preserv'd for future Use by boiling them only in the Syrup till they are a little tender, and when they are cool set them by in Gallipots, boiling the Syrup a-fresh three Times, once a Week, and it will keep good for Use twelve Months.

To preserve ripe Apricocks.

GATHER your Apricocks of a fine Colour, but not too ripe, then weigh them, and to every pound of Apricocks put a pound of double-refin'd Sugar, beat and sift it, then pare your Apricocks, but first stone them; as you pare them put them into the Pan.

Pan you do them in, with Sugar strew'd over and under them, but let them not touch one another, but put Sugar between them; cover them up, and let them lie till the next Day, then stir them gently till the Sugar is melted; then put them on a quick Fire, and let them boil half an Hour, skimming them exceeding well all the while; then take it off, and cover it till it is quite cold; then boil it again, skimming it very well, till they are enough; so put them in Pots or Glasses.

To preserve the great white Plumb.

TO a pound of Plumbs put three quarters of a pound of double-refin'd Sugar in Lumps; dip your Sugar in Water, and boil and skim it very well; slit your Plumbs down the Seam, and put them into the Syrup with the slit downward; let them stew over the Fire a quarter of an Hour, skim them very well, and take them off, and when cold turn them and cover them up, and turn them in the Syrup two or three Times every Day, for five or six Days together; then put them in Pots.

To preserve Cherries.

GATHER your Cherries of a bright red, not too ripe, weigh them, and to every pound of Cherries put three quarters of a pound of double-refin'd Sugar beat very fine; stone your Cherries, and strew some Sugar over them as you stone them, to keep their Colour; take the rest of your Sugar, and near half a pint of Water, and boil and skim it; then put in three spoonfuls of the Juice of Currans that was infused in Water, give it another boil and skim, then put in your Cherries, boil them till they are tender, then pour them into a China Bason, cover them with Paper, and set them by twenty-four Hours; then put them into your preserving Pan, and boil them till they look clear, put them in your Glasses clean from the Syrup, and put the Syrup on them, strain'd through a piece of Muslin.

To candy Orange Flowers.

TAKE Orange Flowers stiff and fresh gathered, boil them in a preserving Pan in a great quantity of Spring Water, when they are tender take them up, drain them through a Sieve, and dry them very well between Napkins; take the Weight in double-refin'd Sugar, and to a pound of Sugar, half a pint of Water; boil it till it will stand in a thick Drop, and when it is almost cold put it to your Flowers in a China Basin; shake them well together, and set them in a Stove, or in the Sun, and when they begin to candy, take them out, and lay them on Glasses to dry; sift Sugar over them, and turn them every Day till they are crisp.

To make white Marmalade.

CODDLE the Quinces, and scrape them off from the Cores, or slice them thin; take their Weight in Sugar, then take two or three Quinces, and pare them, and grate them, and squeeze the Juice from them, and put it into the Pan with the Sugar; when your Sugar is melted, boil it up hastily, and when it will jelly, put it into the Glasses; steep your Kernels in Water, and put the Water to the Sugar and Juice.

To dry Cherries.

TAKE three pounds of Cherries, and stone them; take a pound of Sugar, and clarify it; then put the Cherries into the Syrup, and let them boil; then set them by a Day, and boil them again the next Day; then set them by three Days, and boil them again; when they are cold flat them with your Finger, and lay them on Sieves to dry in the Oven.

Apricock Chips.

TAKE three quarters of a pound of Sugar, boil it Candy Height, then let it cool a little, and take Apricocks par'd, and slic'd pretty thick; put them in, and let them stand a quarter of an Hour; then set them over the Fire, and let them scald till they are clear, taking them and shaking them often gently; let it not boil; then take them out of the Syrup, and strew a little

little Sugar on a Pye-plate, and lay them on, strewing Sugar upon them; so set them in a slow Oven to dry.

To make Macaroons.

TAKE the best new Almonds, blanch them in warm Water, beat them very well in a Mortar, with a spoonful of sweet Cream and the White of an Egg, a little Ale Yeast, and a little Rose-water; then mould them up with serged Sugar, make them like to Crabs, and cut them about like Manchet; then bake them on a Pye-plate in a quick Oven; when they rise high take them out, and when cold box them up.

To preserve Damsons.

PUT your Damsons in a Pot, to two Quarts put a pound of fine Sugar, and bake them in a slow Oven two Hours; then set them in a cool place a Week, and pour over them as much rendred Beef-suet as will be an Inch thick; it must be put on hot every Time you take any out, and they will keep all the Year.

To make Drop Biskets.

TAKE a pound of fine Loaf-sugar, beat it and serge it; then take ten Eggs, out of which take three Yolks, beat the Eggs very well, then put in your Sugar, and beat them altogether for an Hour; then put in a pound of fine Flower dried and serged, and when cold put it in; then beat all together a quarter of an Hour, with a little Rose-water; then drop them upon Paper, and bake them.

To make Marmalade.

TO two pounds of Quinces, put three quarters of a pound of Sugar, and a pint of Spring Water; then put them over the Fire, and boil them till they are tender; then take them up, and bruise them; then put them into the Liquor, let it boil three quarters of an Hour, and then put it into your Pots.

To make white Marmalade.

PUT the same quantity of Water and Sugar as before mention'd, only let your Quinces boil tender before you put in your Sugar, and when you bruise them put in your Sugar, and let it boil till it is enough.

To prepare Quinces to bake.

PARE and quarter your Quinces, take out the Cores as you do when you boil them, and to a pound of Quinces take a pint of Water, and three quarters of a pound of Sugar; but if it will not cover them, you may add some more; then send them to be bak'd. They must not be in an Oven too hot. Put the parings on the Top.

To preserve Damsons, or black Plumbs.

TAKE the Weight of them in Sugar, and enough Water to cover them; so boil them a little, being close cover'd, turning them, that they may not spot. Suffer them to boil no faster than the Syrup under them. When they are boil'd tender, take them up, and boil the Syrup till it is thick; then put your Plumbs and that together into your Glasses; you must split your Damsons as you do it.

To make Jam of Raspberries.

TO a Quart of Raspberries and a pint of Currant juice, you must have a pound and a half of Sugar; bruise your Raspberries well in a Pan, put it over a Charcoal Fire, and let it boil enough; then put it into your Pots.

To make Jam of Cherries.

YOU must first of all stalk and stone your Cherries, then bruise them in a Pan with Currans, and add Sugar according to your quantity, and boil it till you think it is enough; then put it into your Pots, and put Paper over them, as before.

To preserve Red or White Currans.

YOU must cut off the black Bud, and take out the Stones; then put on them double-refin'd Sugar beat to Powder, take six Golden Pippins boil'd in half a pint of Water over a gentle Fire, till all the

Goodness is boil'd out; then strain the Water through a Cloth, and put Sugar to it, and boil it to a good Jelly; then put the Currans to it, and let them boil till they are tender; when all most cold put them in Gasses, and paper them up in two Days.

To make Anniseed Bisket.

TO every twelve pounds of Dough put twenty Ounces of Butter, a pound of Sugar two Ounces of Anniseeds, with a little Rose-water, and what Spice you think fit, and bake it in a moderate Oven.

To keep Gooseberries.

GA THER them when dry, full grown, and not ripe; pick them one by one, put them into glass Bottles that are very clean and dry, and cork them close with new Corks; then put a Kettle of Water on the Fire, and put in the Bottles, with Care; wet not the Corks, but let the Water come up to the Necks; make a gentle Fire till they are a little codled and turn'd white, take them up till cold, then pitch the Corks all over, or wax them close and thick; then set them in a cold dry Cellar.

N. B. You may keep Damsons or Bullace the same Way.

Another Way to keep Damsons or Bullace.

MAKE a Syrup of Water and Sugar, to a Quart of Water put a pound of Sugar, gather them a little before they are ripe, and put them into the cold Syrup; then set them on a soft Fire, and keep them stirring gently round, till they are a little codled, but not broken; put all into a pot that hath a little Mouth, and when cold pour on more, till it is an Inch thick on the Top; then set it by.

To make Biskets..

TAKE a pound of white Sugar, as much fine Flower, the Yolks of three Eggs, with one White, and a quarter of a pint of Rose-water; beat it well together for the Space of two Hours, drop it on Paper butter'd very thin, and put them in an Oven that

that hath stood a good while with the Lid up; after the heating put in a little Carraway and Coriander-seeds.

To dry Apricocks.

WHEN Apricocks are ripe, take the fairest and palest, lay them in half their Weight of dry Sugar, and let them stand till the Sugar is dissolv'd; then set them on the Fire, and gently boil them till they look clear and the Syrup thick; then take them off, and let them stand in your Pan three Days, turning them once a Day over the Fire. Be sure keep them well skimm'd wet them with Sugar, and keep them in a Stove.

Hart's-horn Jelly.

TAKE half a pound of Hart's-horn Shavings, boil them in a Gallon of Water till the Water is boil'd away above one third part, then strain it off, and let it stand till it is cold, and melt it again with a little bit of Lemon-peel, and a Piece of the Root of Barberry to yellow it; skim it well, and add half a Pint of Rhenish or white Mountain Wine, the Juice of a large Lemon and half, with half a pound of fine Sugar; you may then taste, and add more if it is not sweet to your Palate; then take the Whites of six Eggs beat to a Froth, stir these together, and let it boil a little; then take it off, and add as much more Lemon-juice as will sharpen it to your Mind, then pour this into your Jelly Bag, first putting in the Whites of Eggs, and it will run off the clearer: If it does not come clear the first Time, pour it into the Bag again and it will then come clear into your Glasses; let your Bag hang near a Fire to keep your Jelly warm, till it is all run off. You may know when the Liquor will be jelly, if when it is on the Fire you take out a little in a Spoon, and let it cool.

To make Hart's-horn Jelly another Way.

TAKE a pound of Hart's-horn, two Ounces of Ivory Shavings, and six Quarts of Spring Water; boil it five or six Hours, to three Quarts; then put to it a pint of the Juice of Lemons, seven Whites

of Eggs well beat, three quarters of a pound of double-refin'd Sugar, and a little bit of Allom.

To make Hart's-horn Jelly another Way.

PUT half a pound of Hart's-horn into an earthen Pan, with two Quarts of Spring Water, cover it close, set it on the Fire all Night, then strain it into a Pipkin that is clean, with a pint of Rhenish Wine, and half a pound of Sugar, the Juice of three or four Lemon, three or four Blades of Mace, and the Whites of three or four Eggs; let it simmer over the Fire, and turn up the first Turning, untill it be clear in the simmering; take care that it curdle not.

Calve's Feet Jelly,

BOIL a Pair of Calve's Feet in Water, with the Meat cut off the Bones, season it as the Heart's-horn Jellies, and when cold take the Feet from the Top, and the Dross from the Bottom, and keep it for Use.

A Ribbon Jelly,

IS made with the colour'd Jellies hereafter mentioned; first run one of these Colours in a Glass, when it is cold run another as cold as you can, and then another; thus you may do all the rest.

To Run Colours.

HAVE in your several small Pipkins strong Jellies ready seasoned; have also several Muslin Rags tied up close, one with bruised Cochineal another with Saffron, and another with Spinage-juice; put your Rags into the several Pipkins, and as you would have the Colour rise, fine them with the Whites of Eggs, and run them through several Rags.

A Bla Manger.

POUR half a pound of Hart's-horn into an earthen Pipkin, with two Quarts of Spring Water then run the Jelly through a Napkin, pour to it half a Pound of *Jordan* Almonds well beat, and mix with it Orange-flower Water, a Pint of Milk or Cream, the Juice of two or three Lemons, and double-refin'd Sugar; let it simmer over the Fire and take Care lest it burn;

burn; drain it through a Sieve two or three Times, put it in a Glass, and colour it as you please.

To Jelly Fish.

CLEANSE living Tench, draw and boil them in as much Water as will cover them, with a little Vinegar and Salt, five or six Bay-leaves, large Mace, whole Cloves, and a Faggot of sweet Herbs; when boil'd, take out three or four you intend to jelly, leave the rest in, and put to them a little Ising-glass steep'd in fair Water, and boil it more, when it is Jelly, beat the Whites of four Eggs, and mind that it curdles not; set it on the Fire again till it riseth with a thick skum, then strain it through a Napkin, and tie it up again till it is clear, and lay the Fish you intend to jelly in a Dish, and run the jelly on them.

The same Way may be done Craw fish, Prawns, or Carps.

Lemon Jelly.

TAKE five large Lemons and squeeze out the Juice, and beat the Whites of six Eggs very well; put to it twenty spoonfuls of spring Water, and ten Ounces of double refin'd sugar beat and sifted; mix altogether, and strain it through a Jelly Bag, and set it over a gentle Fire with a bit of Lemon-peel in it; stir it all the while, and skim it very clean; when it is as hot as you can bear your Finger in it, take it off, and take out the Peel, and pour your Jelly into Glasses.

Calve's Feet Jelly,

TAKE a pound of Jelly high boil'd, half a pint of Rhenish or White Wine, half a pint of Water, and six Ounces of fine Loaf sugar; set it on the Fire with a yellow Rind of a Lemon, let it boil a little, then cool it; beat four Eggs, and the Juice of two Lemons, and put to it; boil it a little, and then run it through a Bag.

Syrup of Lemons.

TO a pint of Lemon-juice put a pound and a half of double refin'd Sugar, boil it to a Syrup, and keep it in Bottles for use.

Hart's-horn Jelly.

TAKE half a pound of Hart's-horn, an Ounce of Ising-glass, and put it in three quarts of spring Water; boil it till it comes to three Pints, then strain it off, and add to it the juice of four Lemons, half a pint of small White-wine, the whites of four Eggs, and the peel of a Lemon cut thin; sweeten it to your Taste with double-refin'd Sugar, set it on the Fire, and stir it all the while; it must boil half an Hour; then run it through your Bag into Glasses.

Jelly of Currans.

GET the finest Currans you can, squeeze the juice from them, to a pint of juice you must have a pound of Sugar; then put the Syrup-juice and Sugar into your Preserving-pan, and let it boil till it will be a Jelly; then put it into your Glasses, and when it is cool get some writing Paper, and put it close down to your Jelly, and tie other Paper over; so you must order your Rasberries.

Ribbon Jelly.

PUT into six quarts of Water a pound of Hart's horn, half a pound of ivory Shavings, and a quarter of a pound of Ising-glass; then put in a quarter of an Ounce of Cloves and Mace whole, and tied in a Cloth; let it boil gently till it comes to three quarts, then put in a pint of Sherry, let it boil till it will jelly but not too hard; then clarify it with whites of Eggs, strain it off, and sweeten it to your Taste; then run it through a flannel Bag into your Glasses. If it be not clear the first Time, run it over again two or three times. You may make some red with Cochineal, yellow with Saffron, white with Milk, green with juice of Spinage, and blue with Syrup of Violets.

To make ribbon Jelly, you may run one colour after another as fast as they harden, that is proper to garnish other Jelly.

Hart's-horn Jelly with a Chicken.

SCALD the Chicken, and cut it in the Middle; lay it in Water till Night, then put it into a pipkin or silver Skillet with four quarts of clean spring Water, four Ounces of Hart's-horn tied in Tiffany, and a little Salt; boil it very softly, and keep skimming it till it is reduc'd to three pints; then put in a little Mace and Cinnamon, and let it boil till it comes just to the quantity of three pints all together; then pour it into a narrow-mouth'd Pot, skim off the top, and set it on the Fire again, with five or six Ounces of fine Sugar, the Whites of three Eggs, the juice of three Lemons, and three spoonfuls of Rose-water; put in the juice and Rose-water a little before it is taken from the Fire: When the Eggs are hard, pass it through a Jelly Bag. pouring it three or four times before a Fire.

Hart's-horn Jelly.

TAKE a Gallon of spring Water, and when it boils put in half a pound of Hart's-horn; boil it leisurely till almost the third Part be wasted away; then if upon Trial it will jelly, strain it, and let it stand till the next Day, when put it into a Skillet with half a pound of Sugar, two Nutmegs slic'd, and a pretty deal of Mace; let it boil till it tastes well of the Spices, then clarify it with two Whites of Eggs, let it just boil up, and put in the juice of two Lemons and two Oranges: stir it well together, then pour it through a jelly Bag into Pots or Glasses; put into the Glasses some bits of Lemon-peel, and put the whole peel of a Lemon into your jelly Bag, with a sprig of Rosemary.

Lemon Jelly.

TAKE three large Lemons, or four small ones, cut them in half, and take out all the Meat, and put it into a silver Pot; put as much Water as the skin
of

of your Lemons will hold into them, and let them stand three quarters of an Hour; then take the whites of four Eggs, beat them very well, and let them stand till the Froth is fallen; strain your Lemons upon a pound of double-refin'd Sugar broke into Lumps, let it stand till it is quite melted, then put in your Eggs well skimm'd, being first strain'd through a thin cotton Cloth; set all upon a quick Fire, with a piece of Lemon-peel, stir it till it will jelly, and take out your Peel before you put it in the Dish. You must see that your Lemons be free from Spots, or else your Jelly will not be white.

To make Leach.

TAKE to a Quart of Cream three Ounces of Ising-glass, boil them together with two or three blades of Mace, and a stick or two of Cinnamon, till it will be stiff Jelly when it is cold; then season it with Sugar and Rose-water to your taste; then strain it into a Dish, and when it is cold, eat it. Or half a pound of Almonds blanch'd, beat fine, and strain'd with a pint of Strokings; then with the Weight of three or four Shillings, in Ising-glass, Mace, and Cinnamon whole, boil it till it is thick enough, then strain it, being first season'd with Sugar, Rose-water Musk and Amber.

To make Jelly pale and clear.

TAKE a pair of Calve's Feet, and a Leg of Veal, it must be a large one, and only the Knuckle us'd; break the Bones, and take out the Marrow, and pick all the Fat and black Strings out of the Feet; soak the Flesh in warm Water, and shift out into cold, changing it often; laying it in Water in the Afternoon, and begin to make your Jelly next Morning, with two Pots of spring Water, and one of White-wine; boil this a-pace, and skim it very clean when it jellies; strain it into a Pot, and when it has stood a short time, the Fat will rise that is in it, which take clean off; then put your Jelly into a Balon, with the Whites of eight Eggs, Shells, and all, beat extreme-

ly well, some Sugar, Cinnamon, Ginger, and a little Mace; let your Spices be very good; Rose-water, and the juice of Lemon to your taste; there should be a little Salt in the first boiling: When it is clear, put in musk and amber, if you will, and pass it through your Jelly-bag before the Fire twice or thrice, as you see Cause.

Half a pound of Sugar, an Ounce of Cinnamon, and half an Ounce of Ginger, to a quart of Jelly. Let it stand on the Fire two or three Hours after the Eggs and Spice are in. Take heed of jogging it, that the skum be not broken.

When you have a mind, put the juice of Almonds to some of this, and it will make it appear white Jelly, of a very fine taste.

Hart's-horn Jelly.

TAKE a pound of Hart's-horn shav'd, and seven quarts of Water; boil it to a stiff Jelly, which will reduce it to the quantity of two quarts or three pints; take a quart of white or Rhenish Wine and the Jelly, put it over the Fire with a pound and a half of loaf Sugar, boil it a little, and skim it; then put in Cinnamon, Nutmeg and Mace, half an Ounce of all, or as you like; then beat sixteen whites of Eggs to a high Froth, when it boils fast put the Whites in, and keep it boiling, stirring it till they are harden'd; then put in the juice of ten Lemons, after that boil it only two or three Walms, and so pass it through a thick Cotton Jelly Bag twice; the second Running will be well, but you must not let it run too fast.

Another, more simple.

PUT into a Skillet four quarts of spring Water, set it on the Fire, and put into it half a pound of Hart's-horn; cover the Skillet, but not close, and have a Care that at the first rising it boil not over; let it boil very fast, try it sometimes on a Plate, and when you find it a stiff Jelly take it off the Fire, and let it stand and settle; then pour it into a Bason, and shift it

it into several Things till it is clear; then set it on the Fire again with a piece of Cinnamon, the juice of three Lemons, and a pound of double-refin'd Sugar let it be stirred well together till it is hot, then strain it through a Tiffany into a Gallipot. It will not keep above eight Days. Set it in a close Place.

Hart's-horn Jelly another Way.

TO a quarter of a pound of Hart's-horn take a Bottle of pure Spring Water, put it into a Pipkin and boil it with a clear Fire, uncover'd, till the better half is boil'd away; then clear it from your Horn, and put to your Horn three pints of Water; boil that till two parts or more is boil'd away; then pour it from the Horn, and let it stand and settle; then clear it from the Bottom, and let them both stand till they are jellied, in several Basons; and if both Boilings be of the stiffness you like, you may put them together.

To season it, you must set it on the Fire, and put to it as much double-refin'd Sugar as will make it very sweet, and a little Amber scrap'd, put into a fine Lawn Bag, with a little Sugar, and hung in the Jelly; let your Fire be quick, that the Jelly may be thorough hot, then put in the Juice of three or four Lemons, or more, as you like, and take it off the Fire immediately, for if it stands upon the Fire after the Lemons are in, it will be bitter, and so pass it through your Jelly Bag twice.

In case of Weakness or Sickness, there may be boil'd Coral, red or white, being first beat to Powder, and twenty or thirty pieces of Gold with the Hart's-horn, and after it is strain'd macerate ten or twelve Leaves of Gold in your Jelly before it is cold, and if you like it, there may be put a Drop or two of Cinnamon-water into the Jelly, and Borage and Bugloss-water, of each six spoonfuls, when it is near boil'd enough, but the Cinnamon-water must not be put in till it is off the Fire.

Clear

Clear Pippin Jelly.

TAKE twelve or fourteen of the best sort of Pippins, pare them, and sling them into cold Water; then put them into a Skillet with a Quart of running Water, set them on the Fire, and let them boil as fast as can be, till the Liquor is half boil'd away; then take them off, and strain the Juice through a piece of strong Holland; then take a pint of that Juice, put it in a silver Skillet, and put to it a pound of double-refin'd Sugar; then set it on the Fire, having one to blow it, that it may boil very fast, and your self taking off the skum as it rises; when it has boil'd thus fast rather more than a quarter of an Hour, put in four spoonfuls of the Juice of Lemons, keeping it still boiling and skimming; try it sometimes in a Plate, and when you find that it will jelly, take it off, and put it up in Glasses.

Jelly of Pippins with Slices.

TAKE a pint and a half of Water, and a pound of Sugar; set them on the Fire to boil a quarter of an Hour, then skim it very clean, and take it off the Fire; then take three fair Pippins or Pearmaines, which may weigh half a pound before they are par'd or cor'd; pare and core them, cut them in thin slices, and the Water and Sugar being but Blood-warm, put them in, set them together on the Fire, and make them boil as fast as you can; then take half a pint of Pippin-water made seething hot, and put it to the rest; also the Juice of a Lemon and Orange made warm, and put in; make it boil as fast as possibly you can, then try it in a Spoon, and when it will jelly glass it.

Jelly of Currans.

TAKE ripe Currans, strip them from the Stalks, and put them in a Pot which hath a close Cover; set them in a Kettle of Water ready boiling (be sure the steam of the Water get not into the Pot), and as there is Juice in these Currans you must pour it off; then take the Weight in double-refin'd Sugar, put to as much Water as will wet it, and boil it to a Candy; you may know when it is enough, by dropping a little

on a Plate (which will come off in a hard candied Cake); then to every pound of Sugar put a pint of Juice, and boil it as fast as you can, but keep it stirring and skimming as long as it is upon the Fire; then drop a little upon a Plate, and if it will come off in a clear Jelly it is enough. So take it off, and strain it through a piece of Tiffany into Pots or Glasses.

Thus you may make Jelly of Apricocks, Plumbs, Quinces, Rasberries, green Gooseberries, and Grapes.

Jelly of Cherries.

TAKE an Ale Quart of running Water, a pound of green Pippins, and a pound of Cherries, well colour'd, and free from Spots; pull off the Stalks, and break them between your Fingers into the Liquor, with three Ounces of fine Sugar, and boil them till they come to a pint of Liquor; then strain it out into a Gallipot, and when it is cold set it on the Fire, and put to it six Ounces of double-refin'd Sugar; then put in a pound of fair chosen Cherries, keeping the Pan boiling so that you cannot see one Cherry; it must boil when you put in the Cherries, and all the while it is boiling you must now and then shake the Pan; when it has boil'd some Time, put in as much Sugar as will make your nine Ounces a good pound; never take it off; but whilst it is boiling put this last Sugar in, and when it is boil'd to a Jelly take it off, and put it up in Glasses.

Jelly of Lemons.

TAKE the best Lemons without Seeds, peel off the Rinds, and put the Meat in quarters, having a Care of breaking the skins; then take their Weight in double-refin'd Sugar, put your Sugar into a silver Bason, and put it upon the Fire with as much Water as will wet it, and stir it till it comes to a clear Syrup; in the mean Time you must have your Lemon quarters in another silver Dish upon the Fire, with as much Water as will keep them wet, and let them boil till they are tender; then put them into the Bason of Syrup,

rup, and set them on a soft Fire to heat, but not boil; as soon as ever they begin to simmer the least that can be, take them off, and shake them, and let them not be on the Fire again till they are pretty cold (for if they boil they are spoil'd); and so continue setting them on and off till the Syrup will jelly; and then either put up the Jelly by it self in Glasses, and put the Quarters on a Glass-sheet to dry, or on a Sieve in the Sun, or glass the Quarters and Jelly all together, for they will do well both Ways.

To make Jelly of Quinces very white.

PARE your worser Quinces, and cut them to pieces, Cores and all; boil them in fair Water till they are soft, then scald the Quinces you mean to slice, for preserving, and make your Syrup thus; three pounds of Sugar to three quarts of Water, clarify the Sugar, and when it is clear put in three pints of the Jelly, let it boil a little, then put in four pounds of slic'd Quinces, at first let them boil but softly, but when the Syrup has pierc'd them, let them boil as fast as can be; if the Quinces are enough before the Syrup, take them up, and let the Syrup boil till it will jelly; then put it up quickly in Glasses; for if the Jelly be broke, it will grow thin. You may either put slices and Jelly together, or separately. Your Sugar must be double-refin'd. This will not keep above half a Year, and must be in a Room where there is a Fire.

Hart's-horn Jelly.

TAKE a Gallon of Spring Water, and when it boils put in half a pound of shav'd Hart's-horn, boil it till almost the third Part be wasted, then take up some in a Spoon, set it upon cold Water, and if it will jelly, then take it off, pour it through your Jelly Bag, and let it stand till next Day; then put it into a Skillet with half a pound of Sugar, two Nutmegs slic'd, and a pretty deal of Mace; then clarify it with the Whites of two Eggs, let it boil just up, then put in the Juice of two Lemons and two Oranges; put

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in the Glasses some Chips of Lemon-peel, and put in the whole Peel of a Lemon into your Jelly Bag, with a sprig of Rosemary.

Jelly of White Currans.

TAKE your Currans when they are just ripe, strip them from the Stalks into a silver Skillet, and cover them with spring Water (that is, half a pint of Water to a pint of Currans); set them upon a gentle Fire of Charcoal, and let them stew till the Currans are dissolv'd; then let the clear Juice run from them through a Jelly Bag, and to every pound of that take a pound of double-refin'd Sugar, wet it with fair Water, and boil it to a high Candy; then put in your Curran-juice, and let it have one boil; then put in juice of Lemon to your Taste, and let it have a Heat, but boil no more after the Lemon is in; then glass it.

Jelly of Apricocks.

PARE your Apricocks, and set them to stew in a silver Skillet, with a very little Water; then have at the same Time a Flagon full of white Pear Plumbs, stewing in a Kettle of Water, and order it so that they may be both enough together; when the Apricocks are dissolv'd, pour the Juice through a Tiffany into a Measure Glass, and the juice of your Pear-plumbs into another, but take only one part of Pear-plumbs to two parts of Apricocks; then take the Weight of these, so mix'd in double-refin'd Sugar, wet it in fair Water, and boil it to a Candy; then by degrees put in the mix'd Jelly, give it one boil, then let it be kept stirring till it grows thick enough, glass it, and keep it in a warm place.

Whipt Syllabub.

YOU must have a quart of Cream, and a pint of Sack, with the juice of two Lemons; sweeten it to your Palate, put it into a broad earthen Pan, and with a Whisk whip it, and lay it in your Syllabub Glasses, but first you must sweeten some Claret, or Sack, or White-wine, and strain it, and put seven spoonfuls of the Wine into your Glasses, and then gently lay in your

your Froth. Don't make them long before you use them.

Raspberry Fool.

YOU must have a pint of Raspberries, squeeze them, and strain the juice with Orange-flower-water, put to it five Ounces of fine Sugar, then put a pint of Cream over the Fire, let it boil up, then put in the juice, give it one stir round, then put it into your Bason, stir it a little in the Bason, and when it is cold use it.

Sweetmeat Cream.

TAKE some good Cream, and slice some preserv'd Peaches into it, or Apricocks, or Plumbs; sweeten the Cream with fine Sugar, or with the Syrup the Fruit was preserv'd in; mix these well together, and serve it cold in China Basons.

Clouted Cream.

TAKE eight Eggs, with the Whites of six of them, take a quart of Milk, and boil it; you must beat your Eggs well, and let your Milk cool a little; then mix your Milk and Eggs well together, then set it over a gentle Fire, and stir them all the while, and when you perceive it to be thick enough, take it off the Fire, and sweeten it to your Mind, adding some Rose-water, or Orange-flower-water; put this in a deep China Dish, and lay in the Middle a Pyramid of wild Curds; or you may stir in some Raspberry Jam, or other Fruits.

Raspberry Cream.

TAKE a quart of good Cream, and put to it some Jam of Raspberries, or some Syrup of Raspberries; the Syrup will mix easiest with the Cream, but I think the Jam of Raspberries the best; you may serve this with a Desert, but if you use the Jam you must beat it well with the Cream.

Cream of Quinces.

YOU must scald the Quinces till they are soft, pare them, and mash the clear part, and pulp it through a Sieve; to a pound of Quinces put a pound

of fine Sugar beat and sifted; you must put three or four Whites of Eggs to every pound of Quinces, and beat them well together, then put it in Dishes.

A whipt Syllabub.

PUT a pint of Cream into a hot Pan with a little Orange-flower-water, two Ounces of white Sugar, or more, the juice of a Lemon, and the Whites of three Eggs; beat these together, then having in your Glasse Rhenish Wine and Sugar, lay on the Froth with a Spoon, heaped up as light as you can.

Chocolate Cream.

TAKE a pint of Cream with a spoonful of scraped Chocolate; boil it well together, mix with it the yolks of two Eggs, and thicken it on the Fire; pour it into a Chocolate Pot, holding it pretty high from the Fire.

Snow Cream.

TAKE a pint of Cream, with the Whites of four Eggs, fine Sugar, and a little Honey-water; whip it up in a broad earthen Pan, and take off the froth as it rises.

Orange Butter.

TAKE the Whites of five Eggs boiled hard, put to it a pound of butter, a little fine Sugar, with a spoonful of Orange-flower-water, and work it through a Sieve. Almond and Potato Butter is made the same Way, but let them be pounded and blanched.

Lemon Cream.

TAKE the juice of four large Lemons, and half a pint of Water, and a pound of double-refin'd Sugar beat fine, and the Whites of seven Eggs, and the yolk of one and a half beat well; strain and set it over a gentle Fire, skim and stir it all the while, and when it is very hot, but not boiling, pour it into your Glasse, or China Cups.

Another.

Another.

TAKE a pint of spring Water, then pare off the Rinds of eight Lemons, and put therein; let it stand all Night, then set it on the Fire, with a pound of double-refin'd Sugar, till it is melted; then put into it the juice of your eight Lemons, and the Whites of eight Eggs very well beat; so set it on the Fire till it simmers, but it must not boil; then strain it through a Sieve with a spoonful of Orange-flower-water, and put it on the Fire again; keep it stirring till it is as thick as Cream.

Another.

TAKE six Lemons, if large four will do; put the parings of two into a pint of spring Water, and let them lie an Hour; then squeeze in the juice of your Lemons, and put in a spoonful of Orange-flower-water; then beat the Whites of six Eggs, and put to it; then sweeten it with double-refin'd Sugar to your Taste, and when the Sugar is melted strain it through a Flannel Bag; then set it over the Fire, stew it till it be as thick as Cream, but not to boil; then pour it into a Bason, and stir it till it be almost cold; then put it into your Glasses.

Gooseberry Fool.

TAKE your Gooseberries, and scald them very tender; then strain them off, bruise them very fine, and put them through a Sieve; let them be cold: If a pint of Gooseberries, you may add a pint of Cream. Beat the yolks of four Eggs, set it all over the Fire, and sweeten it to your Taste. Be sure to keep it stirring till you think it will be thick enough, then put it into your Dish or Bason.

Snow of the Whites of Eggs.

BREAK the Whites of new-laid Eggs, into a large Bason, then bind a few sprigs of a Whisk together, and with it beat them up highly till it is as white as Snow, and so thick that it will not drop from your Whisk; then it is fit for Use.

Butter-Milk Curds.

TAKE three pints of Butter-Milk, and put it into a broad Bason; then take a pint and a half of new Milk, boil it in a Skillet, and put about half a Nutmeg whole into it; when it has relished your Milk well, take it out, and pour your Milk boiling hot upon your Butter-Milk; then let it stand two or three Hours, till the Whey be clear from the Curds; then put the Curd into a clean Linnen Cloth, hanging it up till the Whey be run from it; then sweeten your Curds, and put them into a Dish with some cold Cream to it.

Fatted Cream.

WHEN your Butter is churn'd, leave about four quarts in the Churn, and churn it about half an Hour by it self, till it is very thick; then set it by in a Bowl about half a Day; then take off the Cream with a Spoon, put it into a China Dish, and sweeten it with Sugar to your liking, stirring it all one Way with the back of a Spoon; then take about half a pint of sweet Cream, and put to it; when it is mix'd all together, stir it with your Spoon till it rises in a Froth, and then it is done. It should stand half or a whole Day before you eat it.

Sack Butter Posset.

TAKE to a quart of Cream half a pint of Sack and as much Sugar as will sweeten it; then churn it in a glass Churn till it is as thick as Butter; then pour it into a Dish, and scrape on Sugar; if it be put into a glass Syllabub-pot, and let stand a Day or more, it will have drink at the bottom.

To make Lemon Butter.

TAKE three pints of Cream, set it on the Fire and when it is ready to boil crush the juice of Lemon into it; then stir it about, and hang it up in a Cloth, that the Whey may run from it, and when it is well drain'd sweeten it to your Taste (and, if you please, bruise some peel in the Sugar you sweeten withal); and so serve it.

Almond Butter.

TAKE three quarters of a pound of Almonds, and lay them in cold Water all Night; blanch them the next Morning, and beat them very fine; put to them a pint of clear spring Water, and strain them hard (or press them in a little Press); then beat your Almonds again with some of the same Liquor, and strain them again; do so till all the Goodness of your Almonds is come into your Liquor; set a quart of thick Cream on the Fire, and as soon as it is warm put in your Almond Milk, the yolks of six Eggs well beat, two or three spoonfuls of Rose-water or Orange-flower-water, and a little Salt; stir it till it rises in Curds, then drain it in a Cloth; the next Day beat it up with six Ounces of double-refin'd Sugar beat and sear'd.

N. B. Another Way is, to beat that quantity of Almonds with only so much Water as will keep them from oiling, and strain them out; then set a quart of thick Cream upon a quick Fire, and when it is ready to boil put in your Almonds.

Raspberry Cream.

TAKE a quart of thick sweet Cream, and boil it two or three Wallops; then take it off the Fire, and strain some juice of Raspberries into it to your Taste; stir it a good while before you put your juice in, that it may be almost cold when you put it to it; and afterwards stir it one Way for almost a quarter of an Hour, sweeten it to your Taste, and when it is quite cold eat it.

Thus you may do Mulberries or Currans raw, and Plumbs, Apricocks, Peaches, or Cherries, being stewed in a Pot or a Kettle of Water till they will yield juice. If you will you may put some juice of Almonds to these Creams.

Quince Cream.

TAKE Quinces and roast them; take the Pulp, and beat it with the back of a Spoon till it is free from Lumps; set a quart of sweet Cream on the Fire, and

and when it boils put in your Pulp, and stir it well together till it be thoroughly mingled; then take it off, and pour it into a Dish, let it stand till it is cold, and then it is fit to eat. Nine or ten Quinces, will be enough for that quantity of Cream. You may let it have a boil or two after your Quinces are in, and I think it is the best Way to sweeten your Pulp before you put it in.

Spanish Pap.

TAKE some Cream, and boil a blade of Mace in it, and when it has boil'd four or five Walms, take your Mace out, and searce in as much Flower of Rice as will make it pretty thick, stirring it all the while; so let it boil, and never leave stirring; when you think it is enough, sweeten it with Sugar to your Taste, put it into Dishes, and eat it cold. You may put in two or three yolks of Eggs, and a little Rose-water and Saffron.

Cabbage Cream.

BOIL new Milk, set it to cool in several Pans, and take off the Cream that rises with a Pye-plate; then lay the first Skin in the middle of your Dish wrinkled like a Cabbage-leaf, so lay on the rest, till it comes to the thickness of a Cabbage cut in half; scrape on Sugar between every Leaf, and on the top strew a little Amber-sugar.

Codlin Cream.

TAKE the Pap of Codlins, about half a pint, put to it a quarter of a pound of Sugar, and a little Rose-water; mingle the Sugar and the Codlins together very well, then take about a quart of thick Cream, and stir it into the Codlins by little and little, two or three spoonfuls together, till it be all well mingled in; cover it with clouted Cream, and let it stand half a Day before you eat it.

Hodge Cream.

TAKE a quart of thick Cream, put it into a stone Jug, and season it with Sugar; then shake it very well together for an Hour and a half, still taking
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off the top as it rises thick ; then lay it in a Dish, and so serve it. You make this Cream with either Sack, Lemon, or Fruit.

To make Snow.

TAKE some Cream, and sweeten it to your Taste; then tie a Branch of Rosemary and two or three birch Twigs together, and whip your Cream well with it, still taking off the Froth as it rises; do so till you have made all your Cream into Froth, and lay it high, like a Mountain; but it will look and taste better, if you lay at the bottom of your Dish you serve it in a little Plate of Silver made full of Holes, and those stuck with long Stalks of Borage, with the Flowers on.

Yellow Lemon Cream.

TAKE four Lemons, pare them, and take the Juice; cut the Peel very small, and steep it in half a pint of Rose-water, and as much Spring-water, with the Juice; let it stand all Night, then strain it, and put in the Yolks of four Eggs; mix them well together, and warm them over a slow Fire till it thickens; then season it with Sugar to your Taste.

Mrs. Bates's Almond Butter.

TAKE three quarters of a pound of Almonds blanch'd, beat them in a stone Mortar with a little Water to keep them from oiling, strain them hard out, then set a quart of thick Cream upon a quick Fire, and when it is ready to boil put in the Almond-milk, and stir it till you see the butter rise at the top; then take it off, and spread it thin with a spoon upon a fine linnen Cloth (for that is the best way to drain all the the Whey from it), and when you think it has drop'd enough scrape it from the Cloth, and beat it up with Orange-flower Water, and double-refin'd Sugar. The Whey that drops from this, makes a most excellent Hasty-pudding.

My Lady of Exeter's Almond Butter.

TAKE a good handful of Almonds blanch'd in cold Water, and grind them very small in a stone Mortar; mingle them well with a quart of sweet Cream, and strain them through a cushion canvas Strainer; afterwards take the yolks of nine or ten Eggs, the knots and strings being taken away clear, and well beaten; mix them very well with the Cream, and set it in a silver Skillet on a quick Fire, stirring it continually, till it begins to curdle; then take it off the Fire, put it into your Strainer, and hang it up, that your Whey may pass from it; that done, break the Curd very well in your Dish with a Spoon, and season it with Rose-water and Sugar to your taste.

Spanish Cream.

TAKE a quart of Cream, and as much, or more new Milk; set them together upon the Fire, and let it boil a good while, stirring it continually, lest it skin at the top; when you think it has boil'd enough, pour it into an earthen Pan, and stir it continually one way for two Hours very leisurely, till it cools; then pour it into earthen Pans, and the next Morning take off the Cream, put it into a Dish, and stir it softly all one way till it comes to Butter; that done, lay it high in your Dish or Plate, having before, or at the latter End of your stirring, season'd it with Sugar and a little Orange-flower water, and Amber, if you please.

Pyramid Cream.

TAKE a quart of spring Water, and six Ounces of Hart's-horn; put them into a stone Jug, or Bottle, with gum Dragon, and gum Arabick, as much as a small Nut; let your Bottle be big enough to hold a pint more; stop the Bottle very close, and cover it with a Cloth; put it into a pot of Beef that is boiling, and let it boil three Hours; then take as much Cream as you have Jelly, and half a pound of Almonds well beat; mingle the Cream and the Almonds together, with the Jelly, and strain it; do so three or four times, then put in two or three Pasteels, and Sugar to your

your taste, and set it on the Fire, stirring it continually, till it be scalding hot, but let it not boil; then pour it into beer Glasses which are narrow at the Bottom, and when they are cold turn them out, five on a Plate, like Pyramids.

My Lady Huncks's fresh Cheese.

TAKE a quart of Cream, and the Whites of five Eggs; beat and stir them into your Cream, set them on the Fire till they begin to curdle, then put in a little Glass full of white-wine, and set it over the Fire again till it be all Curds and Whey; then put it into a curd Sieve, and let the Whey pass from it; beat the Curd with Rose-water and Sugar, and mingle with it some Almonds finely beat, and Amber-sugar; so put it into your fresh Cheese-pans; then boil another quart of Cream, and when it is cold season it with Rose-water and Sugar, stirring it a while; then turn out your Cheeses into a Dish, pour your Cream about them, and scrape on Sugar.

Mrs. Skynner's fresh Cheese.

TAKE a pint of Milk, and a pint of Cream; boil it, and skim it, with a Nutmeg quarter'd in it; when it boils up again, put in the yolks of three or four Eggs well beat, one White, and the juice of two Lemons; stir it once about, to mix it, keep it hot upon the Fire, but not to boil, and when it is all curdled drain your Whey from them through a Cloth; then put a spoonful of cold Cream to it, and mix the Curd and that well together with Sugar to your taste; then put it in your Pan, and when it is thorough cold turn it upon your Dish, and eat it with cold Cream and Sugar.

My Lady L----- of Jamaica, her Curds.

TAKE a quart of Milk, and a pint of Cream; set them upon a gentle Fire, stirring them continually, till they are hot; then put in a little top of Rosemary, and a sprig of Lemon-Thyme, and stir them in till it is scalding hot, and just ready to boil; then take it off the Fire, and let it be kept stirring till it is moderately

moderately hot; then put in a spoonful of Sack, two spoonfuls of White-wine, two spoonfuls of Lemon-juice, and little Peel; stir all well together till it is curdled, then let it stand a quarter of an Hour, till the Curd begathered together; then put it to drain in a curd Sieve, and when cold eat it with cold Cream and Sugar, a little Lemon-peel being stirr'd in it.

French Cream.

TAKE to every three quarts of Milk a quart of Cream, scald your Cream, and mingle it with your Milk, fresh from the Cow; then syle it into a sweet Brass Pan; you must stand upon a Table, and set your Pan on the Ground, and hold your Syle Dish as high as you can, that your Milk may stand on a high Froth; then convey it softly to your Fire, and when it is ready to boil take it off; and let it stand two Days before you eat of it; it is best to take it off with a Pye-plate. When you dish it, scrape Sugar over the Top.

Clouted Cream.

TO every quart of Cream take a Gallon of new Milk, set it on your Fire with Mace and Nutmeg, and when it boils put in your Cream; then take it presently off the Fire, only giving it one Stir, and strain it into broad Milk-pans; stir it till it be a little cold and so let it stand till next Morning; then take it off, and lay it on a Dish, with Sugar between every Layer. If you please you may beat part of it with a little Rose-water, and lay a Layer of it, and another of unbeaten Clouts, with Sugar between.

This clouted Cream beaten with a Spoon till it is thick and light, makes rare *Spanish Cream*; but it must be done with a little Rose-water and Sugar.

Crisp Cream.

TAKE a Bottle of Strokings from the Cow, as much sweet Cream, boil them together with four Cloves and a little Stick of Cinnamon; while it boils put a light Fire in the Oven, that it may be as hot as when you draw a Batch of Bread (it must boil about half

half an Hour) ; then take out the Spice, and put your Cream into a Pan or Bason brim-full ; so froth it up with as high a Froth as you can, all alike, till it be no warmer than from the Cow ; so put it into your Oven all Night close stop'd, the next Morning set it on the cold Stones uncover'd for a Day and a Night, or longer, if you please, so use it.

Mrs. Fane's Almond Butter.

TAKE half a pound of fresh butter, and a handful of Almonds blanch'd and finely beat, adding as much Rose-water as will keep them from oiling ; mingle your Almonds and Butter together, and put to them as much Sugar as you judge will serve ; then strain them through a Cullender, and serve them up.

My Lady Yarbrough's excellent Lemon Cream.

SET a quart of Cream on the Fire, stirring it continually till it is blood-warm ; then sweeten the Juice and Meat of three Lemons with fine Sugar, and put to them a spoonful of Orange-flower water ; when they are so sweet that you think they will not turn the Cream, stir them into it upon the Fire. It must be eaten cold. Rub the Dish, wherein you put it, with a piece of Lemon-peel.

Lemon Cream another Way.

BOIL a Quart of Cream with the Peel of a Lemon softly, a pretty while ; then put two Spoonfuls of Sugar into a Dish, and crush the Juice of a Lemon into it ; stir it together well, and pour your Cream into your Lemon and Sugar ; then cut your Lemon-peel in long thin Pieces, and lay it on the top of your Cream.

Almond Cream.

TAKE a Quart of Cream, and boil it ; then have ready half a Pound of Almonds, and mingle them with your Cream ; strain it through a long Jelly Bag till all the Goodness is wrung out of your Almonds ; then boil it again till it is thick, season it with Amber Sugar, and eat it cold.

My Lord of Carlisle's Amber Posset.

TAKE three pints of Cream, to ten Eggs; take away five of the Whites, and beat them very well, and when your Cream boils put in as much Sugar as will season it; let it dissolve, then take it off the Fire, and take out some of your Cream, hot as it is, and beat with your Eggs; then stir them together all the while they are upon the Fire, and when they grow thick take them off a little; while this is doing, you must have a quarter of a pint of Sack on the Fire, with a little Amber Sugar, which must be very hot; then pour in your Cream, stirring it as you pour it, cover it with a hot Dish for a little while, then take it off the Fire, and strew on Amber Sugar.

Butter'd Oranges.

TAKE eight Eggs, and the Whites of four; beat them well together, then squeeze into them the juice of seven good Oranges, and three or four Spoonfuls of Rose-water, and let them run through a hair Sieve into a silver Bason; put to it half a Pound of Sugar beat, then set it over a gentle Fire, and when it begins to thicken put in a bit of Butter, about the Bigness of a large Nutmeg, and when it is somewhat thicker pour it into a broad flat China Dish, and eat it cold. It will not keep well above two Days, but is very wholesome and pleasant to the Taste.

A cold Posset.

TAKE a Quart of Cream, and a pint of White-wine, with the Juice of half a Lemon, and the Peel chip'd into it; sweeten both your Cream and Wine, then put your Wine into a Glass, and let one stand as high as he can, and pour the Cream to the Wine, another stirring it all the while, that it may be well mingled; then take off all your Froth, and let it stand twenty-four Hours, if the Weather be cold, in luke-warm Water, if hot, in cold Water.

Almond Cream.

TAKE a Quart of Cream, and boil it, then have ready half a pound of Almonds beat, mingle them

them with your Cream and strain it through a strong Jelly Bag till all the Goodness is wrung from the Almonds; then boil it again till it grows thick, season it with a little Sugar, and eat it cold.

My Lady Hunck's Spanish Cream.

SCALD your Milk from the Cow, and set it in earthen Pans; take off your Cream without Milk, and churn it in a glass churn, or beat it with a Spoon till it comes near to Butter; then lay it in a Dish and scrape on Sugar.

To make Snow.

TAKE thick sweet Cream, and sweeten it with Sugar, and put into it one or two Spoonfuls of White wine; then beat it with Birch Twigs, and as the Froth rises take it off with a Spoon, and lay it in a Dish till all the Cream be so whip'd into Froth, and it looks very high. The best Way to set it out, is to have a *Sote Couse* made full of Holes, and in them stick long Stalks of Borage, and upon that lay your Snow. It will make it look better, and taste a great deal better.

The Lady Compton's Lemon Cream.

TAKE four new fair Lemons, chip them very thin, cut the Chips very small, and put them into a Porringer; put to that the juice of your Lemons, so let them stand all Night; next Morning put to them six or seven Whites of Eggs, and three Yolks well beaten, a Porringer and a half of Fair Water, and a quarter of a Porringer of Rose-water; stir them well together, then strain them through a Cotton Cloth, and sweeten with fine sugar; put a little Musk and Amber, and set it on a Chafing-Dish of Coals, stirring it continually, till it is as thick as Cream (it must not boil but scald); so put it out, and when it is cold it is fit to eat.

Otherwise eight Whites. and two Yolks of Eggs, a pint and a half of Spring-water, and seven or eight Spoonfuls of Rose-water. Let your Fire be hot.

White Lemon Cream.

TAKE four large Lemons, chip them very thin, shred the Chips very small, put them into a Porringer, and squeeze the juice of the Lemons into them; so let them stand two or three Hours, or more; then put to them the Whites of Eight Eggs well beaten, a Porringer of Spring-water, and a fourth Part of Rose water, stir all well together, then strain it through a Cotton Cloth, and season it pretty sweet (you may put in a little Musk and Amber, if you please); then set it on a Chafing Dish of Coals, let it scald, but not boil, stirring it continually, till it is as thick as Cream; then take it off, and eat it when cold.

If you would have it yellow, put in one Yolk of an Egg, and instead of chipping, grate the Lemon-peel.

To make plain raw Cream thicker than usual.

FIRST scald the Bowl you intend to syle your Milk into from the Cow, then wipe it clean, and syle your Milk into it; then put a very little Salt into it between your Thumb and Finger, stir it well together, and so let it stand till next Morning, when take off your Cream with as little Milk as you can, and it will be extremely thick, and as sweet as you can desire. The Bowl (or Pan) must be just pop'd into scalding Water, and then taken out again. The best Way is to milk the Cow into your Bowl through a Hair Sieve.

Spanish Cream, another Way.

TAKE to two Gallons of new Milk, a Quart of Cream, scald your Milk, and when it is ready to boil put in the Cream, and stir it well together; then take it off, and pour it into earthen Pans; the next Morning take off your Cream as thick as you can, and stir it one Way, till it is almost Butter, and then serve it (if you will) with thin raw Cream about it. Sweeten it to your Taste before you begin to stir it.

To make Cheese.

TAKE new Milk, warm it a little, sweeten it to your Taste with as much Rose-water or Orange-flower Water, as you please; then put a little Runnet to

to it, and when the Curd is come, take it up tenderly (so as not to break it) with a Skimming-dish, and put it into Rush Baskets, made purposely for it, in which let it drain near a quarter of an Hour; then serve them up with Cream or their own Whey, as you please. The Baskets must be first dip'd in Water, to prevent the Curd from sticking to them.

To make Butter-Milk Curds.

LET boiling new Milk be pour'd upon cold Butter-Milk, and so stand till the Curd rises; then hang it up in a strainer, or clean Napkin, and when it will drop no more, beat it with the Back of a Spoon, to break all the Lumps; sweeten it with Sugar, and if you please, a Spoonful or two of Sack; so serve it with sweet Cream about it.

Fresh Cheese.

TAKE wild Curds, made of new Milk, and drain them in a Canvas Strainer; then take Almonds blanch'd in cold Water, beat them grossly with two or three spoonfuls of Cream, and a spoonful of Rose-water; mingle the Curds and the Almonds together, with some Sugar finely beaten, Rose-water, and a little Mace, either beaten, or steep'd in the Rose-water; put this into a fresh Cheese-pan a while, then turn it out, put some sweet Cream to it, and scrape on Sugar.

Cream Cheese.

TAKE two quarts of strokings, and two quarts of Cream, boil your Cream (having a Care of Smoke), then put it into your Stroakings, and cool it a little with a clean Dish; then take a spoonful of Runnet, the older the better, so it be sweet, and when it is well come, take a large Strainer, and lay it in a great Cheese-Fat, fit for a Winter Cheese; then with a skimming-dish take up the Curd gently, put it into the Strainer, and lay a Cheese-board upon it, and upon that a Weight of two pounds; let it stand and drain two or three Hours, till the Whey be well drain'd from it; then take a Cheese-cloth, and lay it in a Fat

about the thickness of two Fingers, into which put your Curd, and let there never be above six pounds Weight upon it; turn it three or four Times, before Night, into fresh Cloths, and early the next Morning salt it with fine dry white Salt, and once in two Hours, till Noon, into dry Cloths; then take it out, and the next Morning lay thick and close upon it the Leaves of the largest Nettles, being pull'd from the Stalks, shifting it every Morning into fresh; if at the first pulling them off, the Cheese be moist, clap it gently with a clean Cloth, and presently put on fresh Nettles. In a Fortnight it will be ready to eat, or sooner, if the Weather be hot.

I us'd to take two handfuls of the Flowers of Marigolds, stamp and strain them, put the juice into the Milk with the Runnet, and stir them together. This Cheese may be made in Winter.

The Water Cream Cheese.

TAKE four quarts of Milk from the Cow, or Stokings, and a quart of Cream; if it be hot Weather, let it stand, before you put in your Runnet, then cover it, and let it stand till it comes, which will be in an Hour, or more; then break it in three or four Places with a skimming-dish, and pour on a quart of Water, or more; then lay a wet Strainer in your Cheese-fat, and so lay in the Curd, after it is weigh'd, breaking it as small as you can; when it is full, if the Weather be hot, put more Water on it, cover it, and lay a Cheese-board on it, with only one pound Weight, till it is settled, to bear more; two Hours after shift it into a dry Cloth, and do so twice again that Day; then at Night salt it, lay it in a Cloth again, and set two pounds Weight upon it; the next Day put it into a dry Cloth, and let it lie all that Day; then lay it out, and the third or fourth Day put it into Dock-leaves to ripen. The Leaves must be fresh every Day. This will make three small Cheeses. They must be wiped every Day.

Slip-

Slipcoat Cheese.

TAKE seven pints of new Milk, and a quart of Cream; warm your Cream so as to make all the Milk blood-warm when it is put together; then put as much Runnet to it, as will serve to turn it; when it is come, do not break it as for other Cheeses, but take it up as whole as you can with a skimming-dish, and lay it upon your Cheese-fat, which must have a Cloth in it, as whole as you can, and as it drains put in more, without otherwise touching it till all is in; then cast over the other half of the Cloth, put on the Sinker, and lay a pound weight on it, for that is enough, and when it is fit to turn, turn it into a wet Cloth, and at the last turning salt it; then when it is ready to take out, lay it in Dog-Grass, and as that withers shift it into fresh, till it is ripe for eating.

Lemon Cream.

TAKE a pint of Barley-water, and six Eggs, leaving out half their Whites; beat and mix them well together, then squeeze in the juice of three Lemons, and the Peel of one pared very thin, and cut into small pieces; then sweeten it to your Taste, and set it over a slow Fire; keep stirring it all the while, and when it is as thick as Cream, strain it, and let it stand till it is cold. You may put in a little Orange-flower-water, if you please.

Snow Cream.

TAKE a pint of the thickest Cream, and sweeten it to your Taste; take the Whites of Eggs, and beat them to a Froth; then take a sprig of Rosemary, and beat it in as the Snow rises; then take it off, and lay it in the Dish; you may mash some Strawberries, or Rasberries, and put them at the bottom.

C H A P. XXVII.

*Directions for Pickling various Sorts of Fruits, &c.
after the most elegant Manner.*

To pickle Walnuts.

TAKE your Walnuts when a Pin will pass thro' them, put them in a Pot, and cover them with Vinegar; change them once a Week, for three Weeks, then take some of the best Vinegar, an Ounce of Mace, half an Ounce of Nutmeg slic'd, an Ounce and a half of Ginger slic'd, and an Ounce and a half of Long Pepper bruise'd; give this pickle a boil or two over the Fire, pour it boiling hot over your Nuts, and cover them close; then in four Days boil your Liquor again, and pour it over your Nuts as before; so you must do three Times, and they will keep three Years good: 'Tis much better than laying your Nuts in Salt and Water.

To pickle Cucumbers.

TAKE your Cucumbers, and lay them in Salt and Water for nine Days, and every three Days you must pour the Salt and Water from them, and put in fresh, and when they have been thus brined for the Time, take them out, and dry them very well; then take as much of the best Vinegar as will cover them, with some Cloves and Mace, some Ginger slic'd, some Jamaica Pepper, and a little Dill-Seed; put the Vinegar and Spice over a quick Fire, and when it is ready to boil put in your Cucumbers, give them one boil up as quick as you can, then pour them into your Pot, and cover them close. You must take Care that you give them but one boil up. Keep them warm a Day or two.

To pickle Walnuts.

SCALD them till the outward Skin will peel off, and put them into Water and Salt for nine or ten Days; then wipe them from the Brine, and pour on them the same Pickle as the Melons, boiling hot; when it is cold, put Mustard over it.

Another Way.

TAKE Walnuts, and lay them in Salt and Water, that will bear an Egg, for twenty-one Days, shifting the Water every three Days; keep them down under Water with a Board and a Weight; when they have laid their full Time, take them out of the Water, and wipe them, but don't rub the black Skin off; let them lie till they are dry, then put them in a Pot; take a pint of Mustard-seed, an Ounce of Nutmegs slic'd, half an Ounce of black Pepper, half an Ounce of Mace, an Ounce of Jamaica Pepper, an Ounce of Ginger, half an Ounce of Cloves, and put it all in the Pot to your Walnuts; then pour the best White-wine Vinegar upon them, till they are cover'd; then cover them down close, and let them stand six Weeks. If your Pickle proves strong and thick, draw some off, and bottle it for Use, and fill up again with fresh cold Vinegar.

This is for three hundred Walnuts.

To pickle Walnuts.

FIRST put them in unboil'd Rape Vinegar, let them stand fourteen Days, then pour that from them, and put fresh Rape Vinegar on them; let them stand fourteen Days longer; make the Pickle for the Walnuts of the best White-wine Vinegar, and Rape Vinegar, an equal quantity of each; put to it Cloves, Mace, Ginger, Nutmegs, and Jamaica Pepper, of each half an Ounce; whole black Pepper an Ounce, a bundle of sweet Herbs, and boil all these together; let it stand till cold, pour the old Vinegar clear from the Walnuts, and put them into a stone Jar, with a Head of Garlic, six Onions, a pint of made Mustard to a Gallon of Pickle, and put in a quart of White-wine.

wine. They will keep three Years, if close stop'd.
This is for a hundred Walnuts.

Another Way.

TAKE a hundred Walnuts, before the Shells are hard; set them over the Fire, and scald them; then rub off the first, and throw them into Salt and Water for nine or ten Days together, stirring them every other Day, and keep them close cover'd from the Air; then dry them well, and put to them large Pepper, Cloves, Mace, Nutmegs, and Mustard-seed; then pour your Vinegar boiling hot upon them, and stop them close; a little Garlic will do well, if you do not dislike the Taste. Boil the Pickles as often as you see Occasion.

To pickle white Walnuts.

TAKE a large Vessel, well glaz'd, fill it with the best Nuts; and then fill it up with the best Rape Vinegar; lay on the Top to cover the Nuts, and keep them under the Vinegar, a piece of coarse Cloth; let them lie so three Weeks, then pour the Vinegar off the Nuts, and fill the Vessel again with Rape Vinegar, and cover them as before; let them lie three Weeks longer; then pour off the Vinegar, and boil up as much White-wine Vinegar as will cover them, and just as it boils put into it Ginger, Cloves, Mace, and Pepper, of each a large quantity; half an Ounce of Fennel-seed bruis'd, a little Salt, Garlic as you like, and a good deal of Mustard-seed bruis'd; then lay your Nuts into the Pots with a wooden Spoon, that they may not touch your Fingers, and pour your Pickle cold upon the Nuts; then lay at the Top your Spice, and other Ingredients; cover them with Vine-Leaves, which will keep them under the Pickle; cover them close, and tie them up with Leather: So keep them for Use, always remembering that your Pickle should cover them.

To pickle Walnuts.

GATHER your Walnuts when you can run a Needle through them, cover them with Water, and

and make them ready to boil; then shift them three or four Times, or more, as you do Onions, until your Nuts be tender, and your Liquor pretty clear; then cleanse the Liquor clean from your Nuts, and lay them one by one in an earthen Pot; when cold, put them into Salt and Water, pretty strong, forty-eight Hours, stirring them from the bottom once or twice a Day; quicken them with a little Salt the last Day, and do not cover them; when you take them out, lay them one by one in an earthen Pan, till they are very dry; at the bottom of your Pan put some Bay-leaves, some bruised Mustard-seed, a Clove of Garlic, some whole Pepper, Cloves, and Mace, a little rac'd Ginger, some slic'd Nutmeg, then a Layer of Nuts, and some Bay-leaves and Ginger, till your Pan be full; then cover your Nuts with cold Vinegar, and you may eat them when you please.

Another Way.

GATHER the Walnuts before the Shells be at all hard, when you may run a pin through them without the least Stop; both Shells must be on them; put them into Water and Salt, set them over a gentle Fire, then change it; do so in four Waters; let the first be salt; let them seeth in each an Hour; if they remain hard, give them a little boil in the last, but they must not be too moist, if they are, they will not eat crisp, then take them up, and drain them dry, and put them into a Glass; to one hundred, put an Ounce of Dill-seed, a Clove of Garlic, half an Ounce of whole Cloves, Mace and Pepper of each a little, a spoonful of Salt, and one of Mustard; then fill up the Glass with the best White-wine Vinegar, and cover it with a Bladder, that no Air gets in; keep them in a cool dry place, or boil them, not in Water, but take them out, and when they are very cold put them into the Vinegar, and give them a boil in it; then put them up with the Spice, as before.

To pickle Walnuts.

TAKE two hundred Walnuts, and put them in to a large quantity of Water; set them over the Fire, and let them heat slowly, till they are near boiling; then put in fresh, and do so till they are pretty tender, and put them in a Pan till cold.

To make the Pickle, take a pint of Mustard, and a quarter of a pound of Ginger, half cut, and the rest bruised, an Ounce of whole Pepper, with five or six Cloves of Garlic; put the Nuts into a Pot, and between every Row strew in Spice; then boil your Vinegar, and almost a pint of Salt, and when it is cold put in Mustard and Garlic, and as much Vinegar as will cover them.

To pickle Mushrooms.

TAKE your Mushrooms, and peel them; then take them out of the Water, and dry them; put them in a Sauce-pan, and put to them a good deal of Salt, and some Blades of Mace and Nutmeg quarter'd; let them boil in their own Liquor four or five Minutes over a quick Fire, then drain them from their Liquor, and let them stand till they are cold; then take all the Spice that was us'd in the boiling them, and as much White-wine, and White-wine Vinegar, as will cover them, and a little Salt; then give them a boil or two, and put them in your Pot, and when they are cold put two spoonfuls of Oil on the Top to keep them. You must change the Liquor once in six Weeks.

To pickle Mushrooms.

TAKE your small hard Buttons, cut the Dirt from the bottom of the Stalks, wash them with salt Water and Milk, and rub them till they are clean; rub them with Flannel; then put them into another Pan of salt Water and Milk; when it boils, throw in your Mushrooms, and when they are boil'd quick and white, strain them through a Cloth, cover them up with the rest of the Cloth, and let them cool in it. Let your Pickle be half White-wine, and half Vinegar

negar, with slic'd Nutmeg, Ginger, large Mace, whole Pepper, and Cloves; when they are cold, stop them up in Glasse. The same Way you may do Colliflowers.

Another Way.

TAKE the hardest, closest Buttons you can get, gather'd early in the Morning; cut them off the Stalks into clean Water, then wash them out with a Flannel, and as you do them put them into Salt and Water; then take a Bell brass Skillet, and fill it with Water, putting in a large handful of Salt; make it boil, and put in your Mushrooms; let them boil, close cover'd, a little while, then take them out, lay them till cold on a coarse Cloth, then take three pints of White-wine Vinegar, a pint of White-wine, Mace, Cloves, slic'd Ginger, Nutmeg, and some Pepper; boil all these, and put in a quarter of a pint of the Liquor you boil'd your Mushrooms in; let your Pickle be cold, then fill your Bottles with Mushrooms, then put in as much Pickle as they will hold, let them stand one Day, then put a little Oil over them, cork them close, and keep them.

They are best in *September*.

To pickle Mushrooms.

TAKE your Mushrooms, and boil them in Spring Water and a little Milk; let them boil ten Minutes, then strain them off, and put them into cold Spring Water till quite cold; then get your Vinegar, and boil with it some Spice, viz. Mace, Cloves, and Nutmegs; let your Pickle be cold, then take your Mushrooms out of the Water, draining them dry, and put them together. Tye them up close with a Bladder.

Another Way.

WASH the Buttons of a Gallon of Mushrooms in Water and Salt, take half Water, and half Milk, put them into it, and let them boil a Turn or two; drain them very dry, and put them into a Glass, with a little Salt, half an Ounce of Pepper, Cloves, and

and Mace, a Nutmeg slic'd, and four Bay-leaves; then fill the Glass with cold White-wine, and White-wine Vinegar, the same Quantity of each; keep them under the Pickle, and cover them close with a Bladder, that no Air gets in.

Another Way.

TAKE your Mushrooms, peel and scrape the inside very clean, and put them into Water as you do them; the little Buttons only cut off the Tops of the Stalks, and put them into Water, rubbing them clean with a Cloth, and let there be Water ready boiling upon the Fire; put the Mushrooms in, and boil them a little while, lest they lose their colour; strain them off, and lay them on a clean Cloth, covering them with a Cloth till they are cold, and then put them into what you intend to keep them in: Take White-wine Vinegar, as much as will cover them, a good deal of Salt, Mace, whole Pepper, and Nutmeg; stir and boil all together about a quarter of an Hour, then put it as you do your Mushrooms, covering close, and letting them stand about a Week; then boil your Pickle over again, and pour it over them boiling hot; you may put more Salt, or any of your Spices, if you think you want any. If they should begin to be empty at any Time, boil over your Pickle, and that will keep them a Year.

To pickle Onions.

TAKE your small Onions, lay them in Salt and Water a Day, shift them in that Time once, then dry them in a Cloth, and take some White-wine Vinegar, Cloves, Mace, and a little Pepper; boil this Pickle, and pour over them, and when it is cold keep them cover'd close.

Another Way.

TAKE your small white Onions, lay them in Water and Salt, put to them a cold Pickle of Vinegar and Spice.

Another

Another Way.

TAKE the smallest Onions that are hard, peel them, and put them into cold Water; then boil some Salt and Water, and put them in till boil'd enough to eat; the Pickle must be of the best White-wine Vinegar; you must put in some Spice, and a little Salt, and the Onions must boil in the Pickle a little while, and when cold stop them down close.

Another Way.

TAKE some little white Onions, somewhat bigger than a large Nutmeg; peel the outside off from them, and put them in Salt and Water, and let them stand twenty-four Hours; then put the Water away, take some more Salt and Water, and boil them tender, but not to break; then take some White-wine Vinegar, and some Jamaica Pepper, a little quantity of each; then boil it all together a little while, and when it is cold put it to the Onions, and keep them close cover'd.

To mango Cucumbers.

TAKE large Cucumbers as green as possible, scoop out the Seeds, and save the slice which you cut from the Side, to match each Cucumber again; then take two Cloves of Garlick, or Shallot, and put into each of the Cucumbers, with some long Pepper, and some Mustard-seeds whole, a blade of Mace, and a little Ginger, and a few Cloves; then put on the slices in their places, and tie them up, and lay them in a glaz'd Pot; then take a quantity of White-wine Vinegar as will cover them more than two Inches, and boil it a very little; then pour it hot over your Cucumbers, and cover your Pot close, keeping it near the Fire till the next Day, and boil your Pickle a-fresh, pouring it on hot, as before, and closing your Pot presently; let it stand till the Day following, and boil your Pickle the third Time with a little Bit of Allom in it, which will give them a fine green Colour; so keep them close cover'd for use.

To pickle Mushrooms, or large Cucumbers.

TAKE a sliver out of the side of each Cucumber, and take out the pulp clean, fill it with scrap'd Horse-radish, slic'd Ginger, Garlick, Nutmeg, whole Pepper, and large Mace; put in the sliver again, and tie them with a thread; then take for the Pickle the best White-wine Vinegar, a handful of Salt, a quarter'd Nutmeg, whole Pepper, Cloves, Mace, and two or three Races of Ginger, boil'd together, and skim'd; then pour it to the Cucumbers boiling hot, and stop them down close two Days. When you intend to green them, set them over the Fire in a Bell-mettle Pot in their Pickle, till they are scalding hot, and green; then put them into earthen Pots, stop them down close, and when they are cold cover them with a wet Bladder. Thus cover other Pickles.

To pickle Gerkins.

TAKE the hard, small, rough Gerkins, that are smooth at one end, wipe them clean, and put them into Brine strong enough to bear an Egg, two or three Days; then take the small Pickle as the Melons, and put some Dill-Seeds at the bottom of the Pot; pour the pickle to them boiling hot, stop them down close two or three Days, green them in a Bell-mettle pot, and cover them close, as before.

To pickle large whole Cucumbers.

TO every Dozen of Cucumbers take half a pound of Bay-salt, and three quarts of Spring-water; boil the Salt and water till it is strong enough to bear an Egg, let it stand till cold, and pour it from the Setlings; then put in the great Cucumbers, and let them stand so two or three Days; then take them out, and boil the Liquor again, and if it be not strong enough to bear an Egg, put to it some more Salt, strain it, and put it in hot; then make a pickle of Vinegar and Spice, and when they are dried from the Brine, put the pickle to them hot, and stop them close.

To pickle Cucumbers.

FOR two thousand you must have six quarts of Vinegar; first of all you must wipe them, and put them into Salt and Water for twenty-four Hours; then put to them half an Ounce of Ginger, a quarter of an Ounce of Cloves, and half an Ounce of white Pepper; then make your Vinegar boil, and pour it on them, and boil the Pickle up every Day till they are green. Be sure to stop them close.

To make Mango of large Cucumbers.

YOU must scrape out the Seeds and Cores, and put into them whole Pepper and other Spice, and a Garlick; then tie them close, and put them into Salt and Water twenty Hours, then wipe them dry; boil as much Vinegar as will cover them, but the Vinegar must be with Spice, and pour'd on scalding hot.

To pickle large Cucumbers.

DIP them in Water, and rub them very well; then put them into strong Brine for seven Days, shifting them every other Day; then boil as much of the best Vinegar as will cover them; put in, whilst boiling, Nutmegs, Mace, a large quantity of black Pepper, as to the rest of the Spice, as much as will season it to your Taste; add to it a few Cloves of Garlick, a good deal of Mustard-seed, and a little Ginger slit. The pickle must be put to it hot, and often boil'd up, and put to them till they be crisp and green.

To pickle Cucumbers.

GATHER them dry, and break not the prickles, about as big as your little Finger; cover them with boiling hot Water, made with Salt to bear an Egg; let them lie in it twenty-four Hours, then rinse them out, let them drain dry, and then cover them with boiling hot White-wine Vinegar; let them lie three Days, put the Vinegar on a Fire, and when it is a little hot put in the Cucumbers; they must swim in Vinegar; turn them very often; they must not boil; this greens them:

them: Then put all out in a pot, to one Hundred put an Ounce of whole Pepper, Mace, Dill and Fennel-seed, and two Nutmegs; mix it, that it may not lie in one place, stop it till cold, and keep them under pickle in a cool dry place.

To make Mango's.

TAKE large and green Cucumbers, cut them in half, and take out the Seeds, and fill them with Mustard-seed; then lay them in Salt and Water for nine Days, shifting them every Morning with fresh Liquor. To two Dozen of Cucumbers, put a Gallon of White-wine Vinegar, an Ounce of *Jamaica* Pepper, a penny-worth of long Pepper, two penny-worth of Dill-seed (and into every Cucumber half a Clove of Garlick), and an Ounce of rac'd Ginger; take the Vinegar and these Ingredients, and boil them well; then pour them over your Cucumbers, stop them close up, and for four Mornings together scald your Liquor, and pour it over them again.

To pickle Cucumbers.

MAKE your Pickle strong enough to bear an Egg, and pour it boiling hot upon your Cucumbers; let it stand eight Hours, then take them out while warm, and lay them on a Cloth to dry; afterwards put them into a Pot, and boil the Vinegar with your Spice, and pour it boiling hot upon them, and keep them close stop'd by the Fire for three Days; then they will be fit for use. You must put some Bay-salt with the other Salt, in the Pickle. A quarter of a pound of Bay-salt is enough for a hundred.

To pickle French Beans.

PUT them a Month in Brine strong enough to bear an Egg, then drain them from the Brine, and have a Pickle as the Melons; pour it to them boiling hot, and green them the same way, and stop it close.

Another

Another Way.

TAKE your *French Beans*, and make your brine, of Salt and Water, strong enough to bear an Egg; put your Beans in it for nine Days, then set some Water over the Fire, and let it boil; then take your Beans clear from the brine, and put them into the boiling Water, and give them one boil up; then make Vinegar scalding hot, as much as will cover them, drying your Beans first from the Water; then put them into a Pot, and put the Vinegar over them; cover them down close for four or five Days, then put your Beans and Vinegar over a slow Fire an Hour; they must not boil; then put them into a Pot with some Dill, half an Ounce of white Pepper, some All-spice, and Mace.

Another Way.

GATHER them before they have Strings, then put them in a very strong brine, of Water and Salt, for nine Days; then drain them from the brine, and put boiling hot Vinegar to them, and stop them close twenty four Hours; do so four or five Days following, and they will turn green; then put to a peck of Beans half an Ounce of Cloves and Mace, as much Pepper, a handful of Dill and Fennel, and two or three Bay-leaves. You may do Broom-buds and Purslane-stalks the same Way, only let them lie twenty-four Hours, and no longer; if they do not green, you may set them on the Fire in the pickle, and let them stand close cover'd, and be but warm; if they boil, they are spoiled.

Another Way.

LAY them in Water and Salt eight or nine Days, then take them out, and boil them in fresh Water till they are very tender; let the Water boil before you put them in; then strain them from it, and let them cool.

Make the pickle of White-wine Vinegar, Salt, Cloves, Mace, and Pepper; and when it is boil'd enough, and your Beans are quite cold, then lay them
in

in your Pot, pour on your pickle scalding hot, and cover them up close; and if your pickle chance to be mothery, boil it again, and pour it on hot.

To pickle Beet-roots and Turnips.

BOIL your Beet Roots in Water and Salt, a pint of Vinegar, and a little Cochineal; when they are half boil'd put in the Turnips, being par'd, and when they are boil'd take them off, and keep them in this pickle.

To pickle red Cabbage.

SLICE the Cabbage thin, and put to it White-wine Vinegar and Spice, cold.

To pickle Cabbage.

TAKE a large fine Cabbage, and cut it small; season some Vinegar with what Spice you think fit, then pour it on scalding hot two or three Times.

Turnips are pickled the same Way, only cut them like Dice.

To pickle Flowers.

PICKLE them in half White-wine, and half Vinegar and Sugar, and when cold put them up.

To pickle Barberries.

PICKLE your Barberries, being fine in Bunches, only in Water and Salt, strong enough to bear an Egg.

To pickle Barberries.

MAKE Salt and Water strong enough to bear an Egg, boil it, and cover them; if design'd for Sauce, boil Vinegar season'd with Spice, and a little Allom, enough to cover them.

Another Way.

TO three quarts of Water put one of white Salt; boil it a little, skim it, and let it stand till cold; gather them when dry, pick out all the bruis'd ones, then put them in a Glass, and cover them with the brine, and set them by. Before you use them, lay them in Water an Hour.

To

To pickle Quinces.

CORE your fine Quinces, cut two or three of the worst of them to pieces, boil them with the Cores in Water, Salt, and stale strong Beer, core them well, and strain them; then put to this pickle your fine Quinces, and scald them; then take them off, and keep them in this pickle.

To green Apricocks.

TAKE green Apricocks about the middle of *June*, or when the Stone is hard; put them on the Fire in cold Water three or four Hours, cover them close, but first take their Weight in double refin'd Sugar, then pare them nicely; dip your Lumps of Sugar in Water, and boil the Water and Sugar very well; then put in your Apricocks, and let them boil till they begin to open; then take out the Stone, and close it up again, and put them into your Syrup, and let them boil till they are enough, skimming them all the while; then put them in Pots.

To pickle Melons.

TAKE green Melons, as many as you please; then make a brine strong enough to bear an Egg, and pour it boiling hot on the Melons, keeping them down under the brine; let them stand five or six Days, then take them out, and slit them down on one Side, and take out all the Seeds, and scrape them well in the Inside, and wash them clean with cold Water; then take a Clove of Garlick, a little Ginger and Nutmeg slic'd, and a little whole Pepper; put all these proportionably into the Melons, filling them up with whole Mustard-Seed; then lay them in an earthen Pot with the slits upwards, and take one Part of Mustard, and two Parts of Vinegar, enough to cover them, pouring it upon them scalding hot, and keep them close stop'd.

To pickle Melons.

GATHER them just before they are fit to eat, cut out a long piece off the Side, and take out all the Seeds; then cover them with a strong Brine of Water and

and Salt, boiling hot, let them lie twenty-four Hours, then set them on a quick Fire, make them boil once up, and then take them out of the Kettle, and when cold bruise one whole Head of Garlick, and two Races of Ginger, and mix it with four spoonfuls of Mustard, half an Ounce of white Pepper, as much Cloves and Mace, and a Nutmeg slic'd; put all this to four of them, put in the Spice in its Place, then put them into a Pot, cover them with the Vinegar, and keep them under it; cover the Pot, that no Air gets in.

To pickle Quinces.

BOIL them in Water till they are a little soft, then take them up, and put into the Liquor four Quinces; boil them an Hour, then strain off the Liquor to three Quarts; put in three quarters of an Ounce of whole Cloves, Mace, and Cinnamon; then put the whole Quinces into a Pot, and cover them with the Liquor and Spice, and stop them very close.

To pickle Oysters.

TAKE the Oyster Liquor, and half as much Water, three or four Blades of Mace, a little whole Pepper, a Bit of Lemon-peel, and a little Salt; set this over the Fire and let it boil; then put in a Spoonful of Vinegar, and as much White-wine as Oyster-Liquor; then wash the Oysters, and put them in, and let them remain till enough, and keep them close stop'd.

To make Mango of Codlins.

YOU must scoop out the Cores, and fill them with Ginger, Mustard, and all Spice; ryethem close, and pour as much of the best Vinegar, scalding hot, as will cover them, then tie a Cloth over them, then slice some Nutmeg and Ginger, Cloves and Mace, put them into a Pot, with as much Vinegar as will cover them, boil up your Vinegar often, that they may be green, keep them close ty'd down, and they will keep a great while.

To pickle Samphire.

PICK it, and lay it in a strong Brine of Water and Salt cold; let it lie twenty-four Hours, then set it on a quick Fire, make it boil once, then take it up quick, and pour it to the Samphire; let it stand twenty four Hours, then set it again on a quick Fire, and make it just boil; then take it off quick, and let it stand till cold; then unstop it, and take it up to drain; lay it into a Pot, and let the pickle settle, and cover it with the clear of it; let it stand in a cool dry place, and if the Pickle Mothers, boil it once a month, let it stand till cold, and then put the Samphire to it.

C H A P. XXVIII.

Directions for making all Sorts of Wines, Mead, Cyder, Shrub, &c. and distilling Strong Waters, &c. after the most approv'd Method.

To make Elder Wine.

TAKE three pecks of Elder-Berries, and put to them ten Gallons of Water boiling hot, and let it stand a day and a Night, and then strain it off, and to each Gallon of Liquor put nine pounds of pretty good Sugar, a little Cinnamon and Cloves, but let it boil half an Hour before you put your Sugar in, and then Half an hour longer, and then let it stand to be almost cold; then put in two or three Spoonfuls of new Yeast, and let it stand to work two or three Days, and run it up in a Vessel, and tap it, either at Blossom-time, or Christmas.

To make Elder-Flower Wine.

TAKE six Gallons of Water, and put to it fifteen pounds of double-refin'd Sugar, and boil it very well together; have ready pick'd better than a quarter of a peck of Elder-flowers, put them into the Vessel, and when the Liquor is almost cold put it to the Flowers in the Vessel; stir it very well, and put in

in six Spoonfuls of Syrup of Lemon, and four or five Spoonfuls of good Yeast; beat it very well in as it works, and in a Day or two stop it up. When it is fine, you may bottle it.

To make Elder Wine.

TAKE a Gallon of Water, and two pounds of Sugar to a Quart of Syrup of Elder-berries; take a Crust of Bread, and spread a little Ale Yeast upon it, to work it.

Another Way.

TAKE to every Gallon of Liquor five Pounds of *Malaga* Raisins, pick the great Stalks out, and chop them very small, and put them in a Tub with a Tap-hole; boil your Water, and when the violent Heat is off, pour it upon the Raisins; cover it up close whilst it is warm, and stir it up twice a Day; let it stand eight or ten Days, but stir it not the Day you draw it off; when you have drawn it off, put to every Gallon a pint of Elder-berry juice; fill your Vessel, and keep filling it every Day, till it has done working. You may have a small Sort of Wine, by putting a third Part of the Water upon the Raisins, and ordering it as the former. Bake your Berries with Bread, and when it is cold clear it off.

To make Raisin Wine

TAKE five pounds of Raisins (*Velvedere*) to a Wine Quart of Water; pick the Raisins, and bruise them, stir them for nine Days together, then press them, and put them in a Cask, fill it full, and stop it up close.

To make Malaga Wine.

TAKE *Malaga* Raisins, pull off the great Stalks, chop them, and then infuse them in Water, putting six pounds to a Gallon; let them stand till they have fermented a Week, stirring them once or twice a Day; then strain them off, squeezing them hard thro' Canvas, and put the Liquor into Barrels, not filling them quite full, and stop them close; let it stand in a cool Place till it is fine, and then bottle it off, and drink

drink it at your Pleasure. Don't put the Vent-peg in too close at first. If you make Elder Wine, put a pint of Elder Syrup to a Gallon of the Wine.

To make Orange Wine.

TAKE six Gallons of Spring Water, twelve pounds of fine powder Sugar, and the Whites of four Eggs; beat them very well, mingle it into the Water and Sugar boiling, half an Hour, and skim it very clean; then take fifty Oranges, and pare them very thin, that there be none of the White; put the Orange-paring into Water and Sugar, and squeeze the juice of the Oranges in it also; let it stand till it is cold, and then put in six Ounces of Syrup.

Another Way.

TAKE six Gallons of Spring Water, twelve pounds of Loaf or powder'd Sugar, and five or six Whites of Eggs well beat; put them in the Water and Sugar cold, then boil them three quarters of an Hour, and skim it as long as any will rise; then pour it hot upon the Rinds of five and twenty Oranges, and when it is cold put in the Juice of fifty Oranges, and Rinds of five and twenty more; they must be par'd very thin; put it into the Vessel, and let it stand two or three months before you bottle it.

To make Orange Wine.

TO five and twenty Gallons of Water take fifty-six Pounds of Sugar, fine and powder'd, and twelve Whites of Eggs beaten; stir the Water, Sugar, and Eggs, well together in your Boiler, cold, and when it is ready to boil skim it, and let it boil an Hour; when cold, stir into it a Pint of Ale-Barm, and cover it; let it stand four Days, and stir it three or four Times a Day; then take two small Oranges, and pare them nicely, with as little Rind as possible.

Another Way,

TAKE six Gallons of Spring Water, twelve Pounds of Sugar, and four Whites of Eggs, beat well, and put into the Water cold; let it boil three quarters of an Hour, taking off the scum as long as

it will rise; take fifty Oranges par'd very thin, put the Water, &c. very hot upon the Peels, so let it stand till it is cold; then put to it the juice of the Oranges, with six Ounces of Syrup of Citron, and six spoonfuls of Yeast, beaten together, and let it stand to work two Days and Nights; then put it into a Vessel, with a Gallon of Rhenish or White-wine, and throw into it two or three Handfuls of the Peels, which will fine it best. At a Fortnight or three Weeks end, if fine draw it into your Bottles.

To make Cowslip Wine.

FIRST take three Gallons of spring Water, and put in six pounds of Six-penny Sugar, and make it just boil up, and so skim it clean, and let it stand till it is almost cold; and take a Handful of the fairest Blossoms of Cowslips, and the Juice of two Lemons, and three or four Spoonfuls of Yeast, and stir it all together.

To make Cowslip Wine.

TO seven Gallons and a half of Water (Wine Measure) take fifteen pounds of Sugar; let it boil three quarters of an Hour, and when it is but warm put in five pecks of Cowslips pick'd from the Stalks; if you grind some of the Flowers, it will look better; then have five or six Lemons par'd, squeeze them in, but squeeze some of your Lemons into four or five Spoonfuls of new Yeast, and stir it; let them work one Night in a stand, stir them in sometimes, then put all into a Rundlet, so let it stand stop'd up close for three Weeks, then bottle it.

Another Way.

TO five Gallons of Water take ten pounds of Sugar, which put into the Water; when it is cold, set it on the Fire, and boil it a full Hour, skimming it as long as any rises; when it is cool enough to set to work, toast a piece of Bread very hard, and spread it with three or four Spoonfuls of Ale-Yeast, and put it into it when it works; take out the Toast, and put into the Liquor as many pints of Cowslip-Flowers
brim-

brimmed, as you had pints of Water; let it stand three or four Days, stirring it twice a Day; stir in the Flowers, add five Lemons, the Juice of which put in them, run it in a Vessel of fit Bigness, and when it has done working, stop it up. In three Weeks you may bottle it: Add three or four pints of Water to this Quantity, for the waste of the boiling, without more Sugar. This will keep a Year. For present drinking, you may make it with a pound and a half of sugar to a Gallon.

Another Way.

TAKE as many Gallons of Water as you please, to every Gallon of Water put a pound of Loaf Sugar, boil it together for two Hours as fast as possible, and raise the scum in the boiling with the Whites of two Eggs to every Gallon; skim it very clean, and when the water and sugar is thus boil'd, have in Readiness a Peck of pick'd Cowslips to every Gallon of Water, and a little shred; put the Cowslips into a broad Tub, and pour the Liquor scalding hot upon them, and stir them well together; let it stand so twenty-four Hours, then strain it through a Sieve into a deeper Tub, and toast some Toasts of white bread, and spread as much Barm on them as would suffice to work so much Beer, heating a Skillet-full of the Liquor, to make the rest so warm as to work; let it work like Beer, and no longer; in the working put to each Gallon two spoonfuls of the Syrup of Citron; remember when you boil the Water, to put in some Lemon-peel; when it has done working, barrel it up close, putting then to every Gallon another spoonful of Syrup of Citron. When it is a Fortnight old bottle it. To every six Gallons you make, you must allow seven Gallons of Water, and seven Pounds of Sugar.

To make Mead.

TAKE four Gallons of water, and six Pounds of Honey, and the whites of three or four Eggs; boil it, and skim it, and then put two Ounces of beat-

en Ginger, and a little Lemon-peel ; let it boil almost half an Hour, then strain it, and when cold put to it a little Yeast ; when it is white over, tun it up. At three Weeks end bottle it up. In ten Days it will be fit to drink.

To make white Mead.

TAKE three Gallons of Water, and a quart of Honey ; if it be not strong enough, add more ; boil it an Hour, and skim it very clean ; then take it off and sweat it, and work it with Yeast to such a Height as you see it will bear ; then put it into a Rundlet, and in three Days draw it out into Bottles, and boil in it some Ginger. You must put it into a Rundlet whilst it works, to preserve the Bottles from breaking.

To make white Mead.

TAKE twenty Quarts of Water, and when it is warm put in two Quarts of Honey, and two Pounds of Loaf Sugar, and when it boils skim it as long as it will rise ; then take it off the Fire, and pour it into a clean earthen Dish ; then take off the Rinds of eight Lemons nicely, put them in, and squeeze in the Juice, and put in four Races of Ginger, and four Tops of Rosemary, and when it is almost cold put it into a Vessel ; then take some white bread Toasts cover'd with four spoonfuls of Yeast, and put into the Vessel ; stop all up close, and in five Days it will be fit to drink.

To make Mead.

TO every Gallon of water put a Quart of Honey, let it boil till one part in four be wasted ; raise the Scum with whites of Eggs, and when it is taken off put in a few ston'd Raisins ; when it is boil'd enough, set it a cooling, and when it is as cool as Ale is, set it a working, spread Yeast upon Toasts, and put it into it ; let it stand twenty-four Hours before you tun it, and keep it in the Vessel a Month.

How

How to order Syder.

LET your Fruit lie a Fortnight after it is gather'd, then stamp it, and let it stand twenty-four Hours before you strain it off; then tun it up, but don't stop it too close: At six Weeks End draw it off into a fresh Vessel, and put to it four pounds of brown Sugar to twelve Gallons of Cyder, as much Ising-glass, dissolved in Brandy, or White-wine, as is sufficient to fine what Quantity you make (an Ounce will fine a Hogshead of Cyder), and be sure you mix your Ising-glass very well with a small Quantity of your Liquor; then put it into your Barrel, and stop it close. It will be fit to bottle in a Fortnight's Time. After it is rack'd off, it will be fit to drink at *Christmas*, but better if you keep it longer.

To make Cherry Wine.

TAKE the Cherries, and bruise them, and let them stand some Hours; then strain them, and to a Gallon of juice put two pounds of Sugar; put it into a Vessel, and your juice to it, and let it stand six Months; a small Quantity need not stand so long; stir it while it works, and bung it up close.

To make Birch Wine.

TO every Gallon of Birch Water add two pounds of Sugar, and boil it half an Hour; skim it very well, let it stand a while to settle, and then pour it from the Grounds; put Yeast to it, and work it as you do Ale, before you tun it; smoke the Vessel with Brimstone: You may hang a small Bag of slit Raisins in the Vessel, and let it stand three or four Months before you bottle it.

To make Curran Wine.

PICK the Currans clean from stalks and Leaves, and to three pounds of Currans take a pound of Sugar, and a quart of Water; let it be boil'd, and cold again; bruise your Berries well, and mix them in your Water; then put them in a Spigget-pot, let them stand twenty-four Hours, then stir them together, and let it run thro' a fine Sieve, without any pres-

sing; so put it into a Pot again, with your Sugar in it, and let it stand fourteen Days close cover'd; then draw it clean off, and bottle in the Dregs; put it in a Flannel Bag, and that which drops clear, bottle up for your Use.

Another Way.

GATHER your Currans when full ripe, squeeze them with your Hands till they are all broke, then put to them thirty-two quarts of Water, sixty pounds of Sugar, and two hundred pounds of Currans; this will make a Cask of twenty Gallons; let your Currans and Water stand together four and twenty Hours, stirring it often in the Time.

To make Ginger Wine.

TAKE twenty quarts of Water, five pounds of Sugar, three Ounces of white Ginger, and a Pennyworth of Liquorice, and boil them well together; when it is cold put a little new Yeast upon it, but not too much, put it into a Barrel for a Week or ten Days, and then bottle it, putting a Lump of Sugar into every Bottle. In four Weeks it is drinkable.

To make Green Gooseberry Wine.

TO every pound of Gooseberries, pick'd and bruise'd, put a quart of Water, and let it stand two or three Days, stirring it up every Day; to every Gallon of Wine, when clear'd, put in three pounds of Sugar, and put it into a sweet Barrel; let it stand six Months, then bottle it; put a pound of *Malaga Raisins* into every Gallon, when it is put into the Barrel.

To make ripe Gooseberry Wine.

TAKE your Gooseberries, and bruise them very well, and to every three Quarts take a Quart of Water; boil it, put it pretty hot on the Gooseberries, and let it stand cover'd all Night; the next Morning squeeze out the juice, and to every Gallon put three pounds of Sugar; melt it very well, and let it stand in an open Tub till the next Day; at Night cover it, then take off the thick skin, and tun it up; don't let your Vessel be quite full, clay it very close, and temper

per your Clay with Beef brine, and after strew Salt upon it; in three or four Days open the Vessel, and take off the thick Skin, and do so as long as any rises; be sure to stop it always close down again; it will be so for eight Weeks, before it be clear, perhaps longer before it be fit to bottle; have two Taps in the Vessel, at a good Distance from each other; begin to bottle it at the highest Tap. At first broaching perhaps it may not be clear, but after you have drawn out a Quart, if it is not clear, let it stand a little longer. It should run through a Flannel Bag when you bottle it. Eleven Gallons of Gooseberries, and six Gallons of Water, is enough to fill a twelve Gallon Rundlet.

To make Gooseberry Wine.

TAKE your Gooseberries when full ripe, break them, and put to them the same Quantity of boiling Water; put them into a Tub, and let them stand eight and forty Hours, then strain it through a Linnen Bag, and to every Gallon of Liquor put two pounds and a half of Sugar; then put it into your Vessel, and let it work of it self; when settled, boil it up, and let it stand till *Christmas*; then bottle it off for your Use.

To make Balm Wine.

TO nine Gallons of Water put fourteen pounds of Sugar, boil it three quarters of an Hour, and let it stand till it is pretty cold; then put in three or four pounds of the Tops of Balm a little bruised, put into your Barrel a Pennyworth of Yeast, pour your Liquor upon it, and stir it together a Day; at Night stop it up close, let it stand a Fortnight, then bottle it, putting a Lump of Sugar in every Bottle.

To make Vinegar.

PUT twenty pounds of coarse Sugar to twenty-four Gallons of Water, and a pound of brown Bread, and boil it an Hour; then take the Bread out, and put it into an open Thing to cool, and the next Day put in a pint of Yeast; let it stand fourteen Days, then put it into your Cask, which must be painted, and
Iron-

Iron-bound, to prevent Leakage, and set it out in the Sun till *Michaelmas*. The best Time to begin is in *February*, that it may go out in *March*.

To make Shrub.

TO nine Quarts of Brandy put two Quarts of Lemon-juice, and four pounds of Loaf-sugar; infuse half of the Lemon-peels in the Brandy four and twenty Hours, then put it into a Cask that holds near, or exact the Quantity; let it be well roll'd and jumbled once a Day, for four or five Days, then let it stand till it is fine; so bottle it off: A few Oranges do well amongst the Lemons. If it be made of Orange-juice, half the Quantity of Sugar will do; but if it be half Lemons, and half Oranges, three pounds of Sugar will not be sufficient: I have experienced it.

N. B. The above Receipt is right, if you would make it rich and good; if you would make it poorer, then you may put in more Brandy: It generally fines in ten or twelve Days, but it should not be bottled off till it is perfectly fine.

To make Blackberry Wine.

TAKE half a Bushel of Blackberries, and put five Gallons of boiling Water on them, let them stand forty-eight Hours, then take half a peck of Sloes, and ten pounds of Sugar, boil them all together for an Hour, and work it as the Elder Wine.

To make Clove-Gilliflower Wine.

TAKE six Gallons and a half of spring Water, and twelve pounds of Sugar, and when it boils skim it, putting in the Whites of eight Eggs, and a pint of cold Water, to make the scum rise; let it boil for an hour and a half, skimming it well; then pour it into an earthen Vessel, with three spoonfuls of Barm; then put in a Bushel of Clove-gilliflowers clip'd and beat, stir them well together, and the next Day put six Ounces of Syrup of Citron into it, the third Day put in three Lemons slic'd, Peels and all, the fourth Day tun it up, stop it close for ten Days, then

then bottle it, and put a piece of Sugar in each Bottle.

To make Raspberry Wine.

TAKE three pounds of Raisins of the Sun, when clean wash'd, and ston'd, and put them into two Gallons of spring Water, which is first to be boil'd half an hour; put in the Raisins as soon as it is taken off the Fire, then put in six Quarts of fresh Raspberries, and two pounds of Loaf-sugar; all these being put into a deep stone Pot, must be stirr'd very well, and close cover'd; let it stand in a cool Place, stirring it twice a Day; then pass it through a Hair Sieve, and put the Liquor into a close Vessel, with a pound of Loaf-sugar more; let it stand a Day and a Night to settle, and then bottle it, with a little Sugar.

In the same manner you may make Wine of Gooseberries, Currans, or any other Fruit.

To make Verjuice and distil it.

TAKE green Grapes, or Crab Apples, grind them and press out the juice (it will be fit to use in a Month), then distil it in a cold Still, and in a few Days it will be fit to pickle Mushrooms, or put in Sauces where Lemon is wanting.

To distil Honey Water.

TAKE a Gallon of strong Spirits, a Gill of Honey, three quarters of a pound of Coriander-seed, and half an Ounce of Cloves; bruise both the Cloves and Seeds, and add a large handful of Lemon and Orange-peel; mix all these together, and distil them over a gentle Fire. It is an excellent thing for the Cholick.

To make Aqua Mirabilis.

TAKE three pints of Brandy, a quart of White-wine, three pints of the juice of Celandine, Galengale, Cardamoms, Cubebs, Melilot Herb, and Flowers, Nutmeg, Cinnamon, Mace, Cloves, and Ginger, of each a full Dram; bruise them in gross Powder, and mix them with the Liquor; put them together

gether into a cold Still, paste it up close, and let it stand till the next Morning; then put Fire to the Still, and let it drop into a wide-mouth'd Bottle upon half a pound of double-refin'd Sugar, or Sugar-candy; hang in the Bottle a Grain of Ambergrease, and a Pennyworth of Saffron, clear it off by pints, and squeeze in the Saffron as you distil the Bottles, and when you think the Colour is gone out of the Cloth, put in more Saffron: If the Sugar will not sweeten all, put in more at the last.

To make Hungary Water.

TO a Gallon of strong Spirits put half a peck of Rosemary Flowers, infuse them in the Spirits a Fortnight, and then distil them.

Surfeit Water.

TO every Gallon of *French* Brandy put four pounds of Poppies pick'd clean from the Greens and Seeds, and gather'd very dry, half a pound of Raisins ston'd, half a pound of Figs, a quarter of a pound of green Liquorice scrap'd and slic'd; a quarter of a pound of Coriander-seed, a quarter of a pound of Anniseed bruis'd, and an Ounce of Cardamum-seed; let them infuse in a glass Jar in the Sun for fourteen or fifteen Days, then run it through a Jelly Bag, and put to it a Quart of Anniseed-water, and a little Sugar.

To make Milk-water.

TAKE Mint, Balm, and Marigolds, of each a handful, some Rosemary, a little Wormwood and Carduus; not too much of the two last, because they are strong; shred them small, and put into your Alembick a Gallon, or more, of new Milk; bring it off with a good Fire, but not too fierce, for then it will be white: It will bring off three pints, or two Quarts, at the most. When you have got a Bottle off, take off the Head of your Still, and turn your Herbs; keep your Alembick cool, likewise, with Water and Cloths.

To

To make the best Usquebaugh.

TAKE a Gallon of Aqua Vitæ, a quarter of a pound of Loaf-sugar beat, a quarter of a pound of Liquorice slic'd, a quarter of a pound of Fennel-seed bruis'd, half a quarter of a pound of Dates ston'd, a quarter of a pound of Raisins ston'd, a quarter of a pound of Currans, half a quarter of a pound of Cinnamon bruis'd, an Ounce of Ginger slic'd, half an Ounce of Cloves bruis'd, and half a quarter of a pound of Nutmegs slic'd; put all these Ingredients into the Gallon of Aqua Vitæ, and stir them once a Day, for three Weeks or a Month together; then distil it off fine with a cold Still, mix it all together, and put it into a Bottle; you must have five Grains of Musk and Amber, put in a fine Sarsenet Bag, to put in the Bottle, with a Lead to sink it, and a String to take it out, when you please.

To make Orange Water.

TAKE a Gallon of Nantz Brandy, and put into it the peels of twenty-four Oranges thin par'd; let them steep in the Brandy twenty-eight Hours, then take a Gallon of Spring Water, four pounds of good Sugar, the juice of twelve of the Oranges you cut the peels off, set it over the Fire, and boil it to a thin Syrup, and be sure to skim it well; then pour off your Brandy from the peels, and put your Syrup to it scalding hot; stop it close, and let it stand a Day; then pour it off, and mix the Syrup and Brandy together, and bottle it.

C H A P. XXIX.

Promiscuous Receipts, not inserted in the foregoing Chapters under their proper Heads.

To stew Cucumbers.

TAKE about a Dozen of large Cucumbers, and slice them; then take three Onions, and cut them very small; put these in a Sauce-pan over the Fire, to stew, with a little Salt, stir them often, till they are tender, and then drain them in a Cullender as dry as possible; then flower them, and put some Pepper to them; then fry them in Butter till they are brown, and put to them a Glass of Claret, and when this is mix'd with them, serve them under roast Mutton, or Lamb, or else serve them on a Plate upon fry'd Sippets.

Stew'd Mushrooms.

TAKE fresh Mushrooms, either in Buttons, or when the tops are spread, clean them well, washing the Buttons with a wet Flannel, and the tops must have their Skins pull'd off, and their Gills scrap'd out, if they happen to be sound, or else don't use them; cut the tops if they are good, in large pieces, and put them all together in a Sauce-pan, without any Liquor, cover it close, and let them stew gently; with a little Salt, till they are tender, and cover'd with Liquor; then take out your Mushrooms, and drain them, or else put some Pepper to them, with some White-wine, and when they have boil'd up pour off the Sauce, and thicken it with a little Butter roll'd in Flower; some will put in a Shallot at the first, and other Spice, but that will spoil the Flavour of the Mushrooms, which every Body desires to preserve.

A Florentine of Flesh or Fish.

TAKE some lean Veal, and cut it in thin Slices, season them with Cloves, Mace, Nutmeg, Pepper

per and Salt, and sweet Marjoram; put these Slice upon Slice, with the Mixture, and some fat Bacon; then put them into a Dish, and bake them in a Crust, with Balls of Forc'd-meat, and a little Pepper, some Mushroom-Buttons, and some Cock's-Combs blanch'd, a Slice or two of Lemon, with half a pint of White-wine, and a pint of Water; then close the Pye, and bake it in a brisk Oven, and serve it hot.

Salmigundy.

TAKE the lean of some Veal that has been roast-ed or boil'd, take none of the Skin, nor any Fat, mince this very small (you must have about half a pound of it), then take a pickled Herring, and skin it, and mince the Flesh of it, or the Flesh of four Anchovies; cut a large Onion, with two Apples as small as the rest; mix these together, laying them in little Heaps, three on a Plate; set some whole Anchovies curl'd, or upright, in the Middle, and garnish with Lemon and Pickles. This to be serv'd cold, with Oil, Vinegar, and Mustard.

To jug a Hare.

WHEN you have cas'd your Hare, turn the Blood out of the Body into your Jug, then cut your Hare to pieces, but don't wash it; then take three quarters of a pound of fat Bacon, and cut it in Slices; pour in then to the Blood near a pint of strong old pale Beer, and put in an Onion stuck with twelve Cloves, and a bunch of sweet Herbs; then season your Hare with Pepper and Salt, a little Nutmeg, and a little Lemon-peel; then put your Hare in your Jug, a Layer of Hare, and a Layer of Bacon; then stop the Jug close, that no Steam can come out, and put the Jug in a Kettle of Water over the Fire, and let it stew three Hours; then strain off the Liquor, and thicken it with burnt butter; serve it hot, and garnish with slic'd Lemon.

Asparagus Soup.

TAKE five or six pounds of lean Beef cut in Lumps, and roll'd in Flower; then put it in your Stew-pan, with two or three Slices of fat Bacon at the Bottom, then put it over a slow Fire, and cover it close, stirring it now and then, till the Gravy is drawn; then put in two quarts of Water, and half a pint of pale Ale, cover it close, and let it stew gently for an Hour, some whole Pepper and Salt to your Mind; then strain out the Liquor, and take off the Fat; then put in the Leaves of white Beets, some Spinage, some Cabbage-Lettice, a little Mint, some Sorrel, and a little sweet Marjoram powder'd; let these boil up in your Liquor, then put in the green tops of Asparagus cut small, and let them boil till all is tender; serve it hot with a *French Roll* in the Middle.

Note, Instead of Asparagus, you may put in green Pease.

Stew'd Apples.

TAKE eight large Pippins, par'd and cut in Halves, then take a pound of fine Sugar, and a quart of Water; then boil the Sugar and Water together, and skim it, and put your Apples in the Syrup to boil, cover'd with Froth till they are clear and tender; put a little juice of Lemon in, and Lemon-peel cut long and narrow, and a small Glass of White-wine; let them give one boil up, then put it in a China Dish, and serve it cold.

Collar'd Beef.

TAKE a Flank of Beef, and take out the Gristles, and the Skin off the inside; then take two Ounces of Salt-petre, three Ounces of Bay-salt, half a pound of common Salt, and a quarter of a pound of brown Sugar; mix these all together, and rub your Beef well; then put it in a pan, with a quart of Spring-water; for four Days, turning it once a Day; then take your Beef out, and see that your Fat and lean lie equal; then

take

take some Pepper and Cloves, a good deal of Parsley and sweet Marjoram, shred small, and some Bacon Fat cut very small; mix these together, and strew it over the inside of your Beef; then roll it hard in a Cloth, and sew it up, and tie it at both Ends; then put it in a deep Pan with the Pickle, and a pint of Water; you may add a pint of Claret, or strong Beer, and must put in an Onion stuck with Cloves, and a pound of Butter; then cover your Pan with a coarse Paste, and bake it all Night; then take it hot, and roll it harder, and tie it round with a Fillet close; then put it to stand on one end, and a plate on the top, and put a weight upon it, let it stand till it is cold; then take it out of the Cloth, and keep it dry.

To make Cock's-combs of Tripe.

TAKE lean Tripe, and pare away the fleshy part, leaving only the horny part about the thickness of a Cock's-comb; then with a Jagging-iron cut pieces out of it in the shape of Cock's-combs.

Forc'd-meat Balls, and sweet Balls.

TAKE part of a Leg of Lamb, or Veal, and mince it small, with the same quantity of Beef-suet; put thereto a good quantity of Currans, and season it with sweet Spice, and a little Lemon-peel, three or four yolks of Eggs, and a few sweet Herbs; mix it well together, and make it into little Balls.

Savory Balls.

TAKE part of a Leg of Lamb, or Veal, and mince it with the same quantity of Beef-suet, a little lean Bacon, sweet Herbs, a Shallot, and an Anchovy; beat it in a Mortar till it is as smooth as Wax, season it with savory Spice, and make it into Balls.

Another Way.

TAKE the Flesh of a Fowl, Beef-suet and Marrow, the same quantity, six or eight Oysters, lean Bacon, sweet Herbs, and savory Seasoning; pound it, and make it into Balls.

A Regalia of Cucumbers.

TAKE twelve Cucumbers, and slice them thin, put them into a coarse Cloth, beat and squeeze them very dry, and flower and fry them brown; then put to them Clarret-gravy, savory Spice, a bit of Butter roll'd up in Flower, and toss it up thick. They are Sauce for Mutton or Lamb.

The sweet Spice is Cloves, Mace, Nutmeg, Sugar, Salt and Cinnamon.

The savory Spice is Pepper, Salt, Cloves, Mace and Nutmeg.

A Florentine of a Kidney of Veal.

SHRED the Kidney and Fat with a little bit of Spinage, Parsley, Lettice, Pippins, and Orange-peel; season it with sweet Seasoning, a good handful of Currans, two or three grated Biskets, Sack and Orange-flower Water, and two or three Eggs; mix it in a Body, and put it into a Dish cover'd with Puff-paste, cover'd with a cut Lid of the same, and garnish the Dish.

A Rice Florentine.

BOIL half a pound of Rice tender in fair Water, then put to it a quart of Milk, boil it thick, and season it with sweet Spice; mix it with eight Eggs well beat, half a pound of Butter, or the Marrow of two Bones, with half a pound of Currans, three grated Biskets, and Sack and Orange-flower Water; put it in a Dish (being cover'd with Puff-paste), and cover it with a cut Lid, and garnish the Brims.

A Florentine of Orange and Apples.

CUT six *Seville* Oranges in halves, save the Juice, put out the Pulp, and lay them in Water twenty-four Hours, shifting it three or four times; then boil in three or four Waters, in the fourth Water put to them a pound of fine Sugar, and their Juice, boil them to a Syrup, and keep them in the Syrup in an earthen Pot. When you use them, cut them in thin Slices. Two of these Oranges will make a Florentines, mix'd with ten Pippins, par'd, quarter'd, and boild up in Water and

and Sugar. Lay them in a Dish cover'd with Puff-paste, lay on it a cut Lid, and garnish the Brim of the Dish. A Florentine of Currans and Apples is made the same Way.

To make Sago.

TO every Ounce of Sago put a pint and a half of Water, pick your Sago clean, boil it half an Hour, skim it clean, then put in Lemons and fine Sugar, and a little Cinnamon to your Taste.

A Pompetone.

TAKE a Fillet of Veal, mince it small with the same Quantity of Beef-Suet, beat it with a raw Egg, or two, to bind it, season it with savory Spice and make it into the Form of a thick round Pye; fill it thus, lay in it thin Slices of Bacon, Squab Pigeons, slic'd Sweet-breads, Tops of Asparagus, Mushrooms, Yolk of hard Eggs, the tender Ends of Shiver'd Palates, and Cock's-combs blanch'd and slic'd.

To make Sausages.

TAKE Pork, more Lean than Fat, and shred it; then take the Lean of the Pork, and mince it, season each a-part with minc'd Sage, and pretty high of savory Seasoning; clear your small Guts, and fill them, mixing some Bits of Fat between the minc'd Meat; sprinkle a little wine with it, and it will fill the better. Tie them in Links.

Polonia Sausages.

TAKE a piece of red Gammon of Bacon, and half boil it, mince it with as much Bacon-Lard put to it minc'd Sage, Thyme, and savory Seasoning, the Yolks of twelve Eggs, and as much Wine as will bring it to a pretty thick Body; mix them with your Hands, and fill them in Guts as big as four ordinary Sausages. Hang them in a Chimney a while, and eat them with Oil and Vinegar.

To coddle Codlins.

PUT your fair Codlins in a brass Pan with Water, over a Charcoal Fire, till they are scalding hot, keep them close cover'd, and, when they will skin, skin them, and put them in again, with a little Vinegar, and let them lie till they are green.

To cure, or sweeten a Cask.

IF your Cask be musty, boil pepper beaten in Water, an Ounce to a Hoghead, fill your Vessel therewith scalding hot, and so let it stand two or three Days: Or else take about two pounds of Quick-Lime to six or seven Gallons of boiling hot water, which put into your Cask, and stop it up close, and roll it up and down, till the Lime is thoroughly slack'd.

To make Gooseberry Jam.

GATHER your Gooseberries full ripe, of the green Sort, top and tail them, and weigh them, a pound of Fruit to three quarters of a pound of double-refin'd Sugar. and half a pint of water; boil your Water and Sugar together, skim it and put in your Gooseberries, and boil them till they are clear, and tender; break them, and put them into your Pots.

To destroy Bugs.

TAKE half a pound of Quicksilver, and kill it with two Ounces of *Venice* Turpentine; then put it into a pound of Hog's Lard, and mix it well in a Mortar; anoint the Joints of the Bed with it, with a Brush; take Care, and don't touch it with your Fingers. If they are in the Walls, mix it with the White-wash, made hot.

To stew Golden Pippins.

PARE your Pippins, scoop out the Cores, and through them into Water, to preserve their Colour; to a pound of Pippins thus prepar'd, take half a pound of double-refin'd Sugar, and a pint of Water; boil them, and strain the Syrup, before you put the Pippins in; when they are in, let them boil a little

little, to make them clear, and when they rise put in a little Lemon-peel, and the Juice of a Lemon to your Taste.

To make Flomery.

TAKE a large Calf's Foot, cut out the great Bones, and boil them in two Quarts of Water, then strain it off, and put to the clear Jelly half a pint of thick Cream, two Ounces of sweet Almonds, and an Ounce of bitter Almonds, well beaten together; let it just boil, and then strain it off, and when it is as cold as Milk from the Cow, put it into Cups or Glasses.

An Olive Florentine.

CUT the Lean of a Leg of Veal in thin Slices, then beat it on both Sides with the Back of a Knife, and season it with Cloves, Mace, Pepper, and Salt; then roll them up one by one, with a little thin slice of Bacon in the Middle of each of them; put it into a Pewter Dish, and fifty Balls of Forc'd-meat; lay them in with the Veal, and put over it three or four slices of the Rind of Lemon, twenty large Oysters, six Ounces of fresh butter, half a pint of Claret, and as much Water; cover it with Puff Paste, bake it, and serve it hot. The same Way for a Calf's-Head Florentine, only parboil the Head (cut it in Bits), and leave out the Bacon, and add some Sausages, a Veal Sweet-bread, and a Pullet, boil'd tender, blanch'd, and cut in Pieces.

To stew Apples for Puff Paste.

PARE and quarter your Pippins, then cover them with cold Water, put in a little Cloves, Mace, and Cinnamon, stew them quick, and then they will puff; drain them dry from the Water, then bruise them abroad fine, and put in the Juice of a Lemon to twelve Pippins, and a little Lemon-peel shred fine, and two Spoonfuls of Rose-water; sweeten it with fine Sugar, and when it is cold it is fit.

Or thus,

Stew them in Claret, put as much as they will suck up; in slicing put a little Sugar and Spice, as above; when

when soft, take out the Spice, and puff them; you may fill your Tarts with Apples and Oranges together. When the Apples are cold, put a little Juice of Lemon in all Sorts of Apple Tarts.

A Rice or Almond Florentine

BOIL eight Ounces of Rice thick and tender, in Milk, mix in ten Ounces of fresh Butter, a little beaten Mace, Cinnamon and Salt, a Pint of Cream, and when cold a Glass of sack, six Yolks of Eggs, eight Ounces of candied Lemon and Citeron shred fine, a spoonful of Orange-water, and another of Rose-water, eight Ounces of Currans, and sweeten it with fine sugar; then put a little Paste over the Dish, put it in, and cover it with Puff-paste, or Paste-Royal; then bake it, and serve it hot. Dust on fine sugar.

The same Way make Almond Florentine, Leave out the Rice, add a pound of Almonds, blanch'd, and beat fine with two spoonfuls of Orange-water, and the same Quantity of Rose-water, and the Yolks of four Eggs more.

A Stake Florentine.

CUT a Neck of Mutton in thin slices, season it with Pepper, Nutmeg and Salt, then put into a large Pewter Dish an Anchovy and a few sprigs of sweet Herbs, then lay in the Meat, with fifty Balls of Forc'd-meat, half a Pint of Oyster Liquor, half a Pint of Claret, and as much Water, and cover it with Puff-Paste; bake it and serve it hot.

To make Polonia Sausages.

TAKE ten pounds of good Pork, fat and lean together, of a Loin; take out all the skins and Sinews and then shred it, but not too fine; take an Ounce of Pepper, Cloves, and Mace, all beat grossly, and Parsley and Sage of each a good Handful, mix all very well together, as you would do Paste, then tie the End of the Guts; let no Air get in between
the

the Meat of it, but prick the Gut, and let it out; then tie the other End, and hang it up to dry in a Kitchen, where they may not dry too fast; they will keep a Year; boil them as you use them. The best Time to make them is in *September*. Make the End-Guts of Wethers or Beef-Guts, and make them a Foot long.

To make Forc'd-meat,

TAKE a pound of lean Veal, and two pounds of Suet; take the Skin from them both, then shred it very fine, and put to it an Ounce of beaten Cloves, Mace, Nutmeg, Pepper, and Salt, a handful of sweet Herbs, as Marjoram, Thyme, and Parsley, shred very fine; then put in two raw Eggs, and a Penny white Loaf grated; mix all well together, and it is fit for Use. Make Balls as big as Nutmegs, and colour them with the juice of Spinage. You may make them of any Flesh.

To make Forc'd-meat Balls,

TAKE Pork, and the Fat of Bacon, beat them small in a Mortar, and put in Nutmeg, Mace, Cloves, Pepper, and Sage, cut small, and mix'd together, with an Egg, a Dust of Flower, and a few Crumbs of Bread; then make it up in Balls, and fry them.

To make Forc'd-meat.

SHRED a pound of lean Veal, and a pound of Beef-suet skinn'd; beat it well, and put three Eggs into the Crumb of a Penny white Loaf grated; season it with half an Ounce of Pepper, as much Cloves and Mace, two Nutmegs, Salt, and some sweet Herbs shred small. This is fit for a Goose, mix'd well together.

To

To make Solid Soup.

TAKE a Leg of Veal, or any other young Meat, cut off all the Fat, and make strong Broth, after the common Way; put this into a wide silver Bason, or a Stew-pan well tinn'd, let it stew gently over a slow Fire till it is boil'd away to one third of the Quantity, then take it from the Fire, and set it over Water that is kept constantly boiling, this being an even Heat, and apt to burn to the Vessel; in this Manner let it evaporate, stirring it often, till it becomes, when cold, as hard a Substance as Glue; then let it dry by a gentle Warmth, and keep it from Moisture. When you use it, pour boiling Water upon it; it makes excellent Broth, either strong or small, according to the Quantity you put in the Water, to your Taste.

It will keep good an *East-India* Voyage.

DINNER. Five in a Course.

FIRST COURSE.

Soup, to be re-
mov'd for Carp
Stew'd.

Beans and
Bacon.

Sallad.

Fricassee.

Chine of Veal.

DIN-

DINNER.

SECOND COURSE.

Partridges, or
Roasted Capons.

Pease
or Veal
Sweet-
breads.

Tarts.

Fry'd
Pasties.

Rabbets, or
Wild Ducks.

DINNER.

FIRST COURSE.

Soup, and a Re-
move of Ham
and Chickens.

Fricassee
of Chick-
ens.

Pidgeon
Pye.

A Bread
Pudding.

Sirloin of
Beef.

DIN-

DINNER.

SECOND COURSE.

Pheasants
Roasted.

Snipes.

Tarts.

Rabbets.

Pear Pye and
Cream.

REGALIA for a Side-board.

Neats Tongue or
Ham slic'd.

Butter.

Anchovies
slipt.

Cheese.

Salmigundy, or
Prawns.

REGALIA for a Side-board.

Jellies or Custards.

Currans
or Cher-
ries.

Sallad
or a Mel-
lon.

Peaches or
Plumbs.

Gooseberry Fool,
or Raspberry Cream.

R E G A L I A for a Side-board.

Pickled Oysters.

Butter.

Pickles.

Cheese.

Potted Beef, or
Collar'd Eel.

R E G A L I A for a Side-board.

Potted Pigeons

Butter.

Hung
Beef.

Cheese.

Pickled Salmon.

F I R S T C O U R S E.

Five Dishes.

Soup remov'd with
Veal Cutlets, or
Beans and Bacon.

Stew'd
Eels.

Grand
Sallad.

Carp.
Stew'd,

Chickens boil'd,
and Colliflowers.

T

S E.

SECOND COURSE.

Five Dishes.

Fowls or
Pheasants roasted.

Fry'd Soles. Craw Fish. Sturgeon.

Tarts or Custards.

SUPPER.

Four Dishes and Plates.

Wild Ducks,
Woodcocks, or
roasted Chickens.Potted Venison,
&c.Tarts, or
Cheefecakes.Lobsters or Crabs,
dress'd in their Shells.

FRUITS.

To be disposed after Supper, of four Dishes.

Cherries.

Rasberries.

Currans.

Apricocks and
Plumbs.

DIN.

D I N N E R.

One Dish at a Service, with Furniture.

Leg of Pork boil'd.

Pease Pudding.

Greens and
Roots.

Second Service with Furniture.

Fowls roasted,
or Turkey.

Tarts or
Cheefecakes.

Fruits.

First Service for three Dishes.

Fish boil'd for a
Remove, for Soup.

Scotch Collops.

Pudding.

SECOND SERVICE.

Chickens or
young Ducks.

Tarts or
Cheefecakes.

Asparaguss
or Pease.

Supper, of Two Dishes.

Chickens roasted,
or Scotch Collops.

Tanze, or Tarts.

Fruits, to be disposed after Supper in two Dishes or
Plates.

Pears and Apples.

Grapes and Peaches.

First Service, for two Dishes.

Boil'd Beef, or
Boil'd Pork, &c.

Flamborow
Pudding.

SECOND SERVICE.

Fowls roasted.

Tarts.

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